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Cookies and Bars

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[amyl](#)

Agression Cookies

From: pl@beaux.ATWC.Teradyne.COM (Priscilla Lee)

Date: Thu, 2 Sep 1993 22:48:01 GMT

(the post-modern Asian American performance poem)

2 cups unsalted butter, room temperature
1 cup sugar
2 cups light brown sugar
4 eggs
1 tbsp vanilla (this brand with a long name, sold at
William Sonoma)
4 1/2 cups flour
2 tsps baking soda

With thick Chinese meat cleaver, hack to pieces:

24 oz semi-sweet chocolate bar

12 oz white chocolate bar

14 oz macadamia nuts

Note: You may substitute chocolate and white chocolate
chips for the bars if you are not feeling particularly
angst-ridden.

Preheat oven to 375 degrees. In a large bowl, thrash
butter and sugars until uniform. Beat in eggs and vanilla.
Add flour and baking soda; whip until smooth. Toss in
chocolate chunks and nuts. To avoid the "chocolate chip
cookie cooked under a steam roller" look, refrigerate the
cookie dough for a couple of hours before baking.

Throw batter by tablespoons full onto an ungreased
baking sheet--aim so that the cookies land 2 inches apart.
Bake until golden, about 10-12 minutes. Using a spatula,
pry the cookies loose from the baking sheet, and allow
them to vent on wire racks.

Makes about 4 dozen cookies.

[amyl](#)

Amandelkrullen

From: hhartkoo@arts.cc.monash.edu.au (Ms Hanneke Hartkoorn)

Date: Thu, 29 Jul 1993 04:03:54 GMT

Amandelkrullen (dutch for : almond curls)

40 grams shaved almonds
50 grams castor sugar
1 egg

Preheat oven on 175 oC. Beat egg and mix with sugar and almonds.
Put little heaps of batter (tsp sized) on a greased tray.
They need to be about 8 cm apart. Flatten the heaps with a fork.
Bake in oven for 10 - 15 minutes.
Remove from oven and leave on tray for 3 minutes.
Remove cookies from tray with a palette knife. Immediately after
removing a cookie from the tray, wrap it around a wooden stick.
Leave cookies to cool around stick. Store in airtight container, or
even better eat them !

Eet smakelijk.
Hanneke

[mara](#)

Andy's Mom's Snickerdoodles

From: akhurshe@pearl.tufts.edu

Date: Fri, 17 Sep 1993 18:22:32 GMT

Snickerdoodles are one of my favourite cookies. unfortunately, i had much trouble finding a recipe. i finally got one from my friend's mom, but i haven't tried it yet. here it goes:

1 cup shortening

1 1/2 cups sugar

2 eggs

mix these first three ingredients thoroughly

sift together:

2 3/4 cups flour

2 tsp cream of tartar

1 tsp soda

1/4 tsp salt

stir the two mixtures together. roll into ball the size of walnuts. dip in mixture of equal parts cinnamon and sugar. place two inches apart on lightly greased baking sheet. bake until lightly browned but still soft (8 - 10 minutes) at 400 degrees fahrenheit.

makes 3 dozen

hope you enjoy them! i have to wait until winter break to get a chance to make anything!

[amyl](#)

Anzac Biscuits

From: kiwi@ldp.com (Suzanne and John Muir)

Date: **14 Nov 1993 19:13:17 GMT**

Here's a recipe from the Embassy of Australia...

(5 dozen)

1/2 cup butter
1 tbsp golden syrup
1/2 tsp bicarbonate of soda
2 tbsp boiling water
1 cup uncooked rolled oats
1 cup desiccated coconut
1 cup plain flour
1 cup brown sugar
2 tsp ginger

Melt butter and golden syrup in large pan over a low heat. Add bicarbonate of soda mixed with boiling water.

Combine dry ingredients in a mixing bowl, then pour melted mixture into center and mix to a moist but firm consistency.

Drop slightly rounded teaspoonful of mixture on to cold greased tray. Cook for about 15 minutes in a moderate oven. Cool on a wire rack.

[amyl](#)

Apple Squares

From: prkenne@lims01.lerc.nasa.gov (CAROL SHARP)

Date: **12 Oct 1993 08:23 EST**

3 egg yolks
2 cups flour
pinch of salt
1/2 # margarine
2 tablespoons vinegar
6 graham crackers, crushed
12 apples, cored, peeled and cut into slices
1 cup sugar
1 tsp cinnamon

Cut flour into margarine, pie crust style. Add egg yolks and vinegar and mix well. Divide dough in half and refrigerate several hours or overnight till firm.

Roll out one piece of dough and line a greased 8 x 13 pan with it (make sure the dough reaches the tops of the sides). Sprinkle the graham cracker crumbs over the bottom.

Mix apples with the cinnamon and sugar and fill the crust. Top with the second piece of dough and seal the edges. Use a fork to poke holes randomly over the top to let steam escape. If desired you can brush the top with melted butter and a light dusting of sugar.

Bake at 400 degrees for one hour or until deep golden brown.

[amyl](#)

COLLECTION: Baklava

From: hz225wu@unidui.uni-duisburg.de (Micaela Pantke)

Date: Tue, 24 Aug 93 11:04:00 +0200

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From: connally@vms.cis.pitt.edu (Kate Connally)

BAKLAVA
=====

Ingredients:

1 lb filo dough
1/2 lb sweet butter
2 cup ground pistachios

Instructions:

Preheat oven to 200 F. (You may want to use a higher setting. I found that it takes too long to bake and the center stays a little doughy tasting at 200 F. I use 275 F.) Melt butter, grease 11x16 jelly roll pan. Lay 1 sheet of filo on bottom of pan and brush with butter. (If it doesn't fit exactly just fold edges over to make it fit.) Repeat until you have used approx. half the sheets. Spread nuts evenly over entire surface. Continue layering sheets of filo on top of nut layer. Pour any remaining butter over top. Cut into diagonal strips to form diamond shapes. Bake 2 1/2 hours. (Watch carefully after 2 hours to make sure it doesn't get overdone. The top should be a light golden brown.)

Syrup:

3 cup sugar

2 cup apricot nectar
 2 tblsp honey
 1 tblsp lemon juice

Instructions:

Bring to boil and then simmer to a heavy syrup (approx. 20-25 min). When baklava is done drain any excess butter from pastry. (I have never done this but if you find it necessary, be very careful the whole thing doesn't come out of the pan.) Brush surface lightly with butter. Pour warm syrup over pastry a little at a time until all is absorbed. Allow to cool several hours. Makes approx. 30 diamonds. (Baklava freezes very successfully.)

Note:

Don't let the filo dough intimidate you. I doesn't matter how messed up the lower layers get cause you can't see them and by the time you get to the top you will be an expert. If possible use a goose feather baster rather than a basting brush which can tear the sheets if you are rough. But if they tear it's no big deal, just patch. I always use pistachios (this is the Turkish version) rather than walnuts (the Greek version) because I don't like walnuts. If I can't afford pistachios I use almonds, or half-and-half.

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From: louray@seas.gwu.edu (Michael Panayiotakis)

BAKLAVA

=====

Ingredients:

Filloy dough (pastry leaves).
 1 1/4 cups butter/margarine
 1/4 cup sugar
 1-2 tsp cinnamon (ground)
 4 cups almonds, slivered and chopped.
 cloves (NOT ground)

For syrup:

4 cups sugar
 3 cups water
 1/2 cup honey
 1 stick cinnamon
 5-6 cloves (NOT ground)

Instructions:

Mix sugar, cinnamon, sugar, and almonds.

Lay the fillo dough out on a table. Fillo dough will dry quickly, so you'll need to work fast, so what spills out of the pan doesn't dry (although it will anyway), and keep a damp towel on the rest of it (that you had laid on the table) so it doesn't dry.

On a medium-sized, buttered pan (you'll need to melt the butter) lay one of the sheets of dough. Butter it, and lay another on top of that. Continue until you have 5-6 sheets of dough on the bottom of the pan. Then lay another sheet, and do NOT butter it. On that, put some of the almond mix, enough to cover it evenly, but not making a thick layer. On that, lay another sheet of dough, butter it, and then another, unbuttered. On that place some almond mix again. Repeat until all the mix is gone, or you have only 4-5 sheets of dough left.

Fold in the dough that hangs from the side of the pan. Some of them will be dry, so just cut them and discard them. Make sure to butter all of them (except, of course, if they have almonds on them). Lay down some more sheets of dough, buttering every one, and cutting off the edges, that hang from the sides of the pan. here, I've found it easier if you just lay the dough down, width of dough to length of pan. That is to say, the width of the dough is sometimes about the same size as the length of the pan, and the length of the dough about twice the width of the pan, so lay the short side of the dough down along the length of the pan, so that some (about half) of it will hang out the end. Then butter it, and fold what hangs back in the pan, buttering that. This way you get it to look better, and stick better.

When you're done with laying the sheets of dough down, make sure you butter the first one VERY well, and sprinkle some water on it before you put it in the oven. Also, with a sharp, pointy knife, cut the top few sheets of dough, not getting all the way through, just sort of "scratching" the top layer and marking the pieces, in rhombus-shaped pieces. I find it easier to cut along lengthwise, and then sideways, from corner to corner, and lines parallel to that:

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<----- "I hope you understand.."

It's supposed to be the pan, with the pieces.

(you get the idea).

1 bag (the larger of the 2 kinds of bags, I think 8 oz) walnuts
1/2 tsp cinnamon
1/4 tsp nutmeg
almonds (optional, if I add them, I do 2 parts walnuts to 1 part almonds)
3 sticks butter (not margarine!)
3/4 cups sugar

Syrup:

1/2 water
1/2 cup sugar
1 1/2 cups honey
3 or 4 lemon slices
1 cinnamon stick

Instructions:

Make Syrup:

Dissolve sugar in water, bring to boil. Add honey, cinn. Stick and lemon slices, reduce heat and let simmer for about 20 minutes. Strain and leave to cool.

Assemble Baklava:

Preheat oven to 325-350 (depends on how hot your oven is).

In a food processor, grind nuts, mix with sugar, cinnamon and nutmeg. Set aside. Melt butter. In a large pan (I use a roasting pan that is about the size of a sheet of philo) place 2 layers philo, butter them lightly, then 2 more sheets, repeating this until you have about 8 or 10 layers. Add 1/3 of the nut mixture. Cover with 2 more layers, lightly butter, repeat until you have about 6 layers, add another third of the nut mixture. Repeat this until you have used all the nut mixture, then layer the remaining philo and butter on top.

Take a sharp knife and cut diagonal through the top layers of philo (not past the top nut layer, and about 1 1/2 - 2 inches wide). Turn and do the same on the opposite diagonal, to form diamond shapes. Bake for 1 hour, or until golden. Turn oven off and let baklava sit in oven for 1 more hour.

Remove, pour cooled syrup over hot baklava. Take knife and slice all the way through the cuts you made previously. Let cool, and enjoy!

P.S. Until you get very fast at assembling the baklava, you might want to cover the sheets with a damp towel while you are putting it together.

BAKLAVA
=====

Ingredients:

Syrup:

- 1.5 cups sugar
0.5 cup water
1 tblsp mazaher (orange blossom water)
squeeze of lemon

Baklava:
- - - - -

- 1 box phillo dough
3 cups chopped walnuts
1 tblsp cinnamon
2 tblsp mazaher
2 sticks melted unsalted butter
honey

Instructions:

1. Cook syrup first so that, if you mess up the syrup, you can make another batch.

Combine all syrup ingredients and cook over medium heat and after it has come to a boil cook for 5 minutes and remove from the heat. Do not let it get too thick when it's still cooking or it won't be absorbed by the phillo dough. Place syrup in the refridgerator.

2. For the walnut mix - mix walnuts, mazaher and honey. Mix honey in so that the walnuts stick together but are not dripping.
3. Using a pastry brush, put a coat of butter on cookie sheet. Carefully place 1 sheet of phillo on top of butter. Brush sheet with butter then put another sheet on top of that one. Continue until you've used 1/3 of the phillo.
4. Spread the walnut mixture on the phillo, leaving a tiny bit of space at the edges. Cover with the rest of the phillo, spreading butter between each sheet.

5. Make sure the top of the baklava has butter spread all over it. Then. cut the baklava in squares.

6. Place in oven at 350 degrees for about 15 minutes - but watch it closely.

7. When the Baklava is done cooking pour the syrup on top - a little at a time using a spoon or ladle.

The thing to remember about the syrup is hot baklava/cold syrup or cold baklava/hot syrup. You want the maximum amount of syrup to be absorbed.

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From: especkma@reed.edu (Erik. A Speckman)

Source: _The Way Yia Yia Did It_ from the Greek Orthodox Ladies
Philoptochos Society, Saint Sophia Greek Orthodox Church, San
Antonio, Texas.

GREEK BAKLAVA

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Ingredients:

1 lb butter
1 lb filo, thawed
1/4 cup sugar
1 Tblsp cinnamon
3 cups finely chopped pecans

Syrup:

2 cup sugar
1 cup water
1/4 cup honey
slice of lemon
strip of orange rind (optional)
stick of cinnamon

Instructions:

Combine nuts, sugar, and cinnamon and set aside. Melt butter and brush bottom of pan. Add 7-8 sheets of filo brushing each with butter. Sprinkle with nut mixture and repeat process until all the nut mixture is used. Add remaining filo and brush top sheet with butter. Cut into diamond shapes. Bake at 325 degrees F. for 45min. Lower heat to 300

degrees and bake 15min until golden.

Boil all syrup ingredients, except honey to from a light syrup--about 20min. Remove from heat and add honey. Remove lemon, orange, and cinnamon. Let cool some and spoon over pastry.

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From: especkma@reed.edu (Erik. A Speckman)

PERSIAN BAKLAVA
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Ingredients:

Filling:

1 lb blanched almonds or an almond/walnut combination
3/4 cup sugar
1 tsp ground cardamom

Syrup:

1 1/2 cup sugar
1 cup water
1/2 cup rosewater (buy the type that comes in 10oz. bottles, not the
 exorbitantly priced little bottles.)
1/3 cup unsalted butter, melted
1 lb filo, thawed

Instructions:

Finely grind the nuts. Add cardamom and sugar to the nuts. Cut the
filo to fit a 12x15" pan. Brush bottom of pan with butter and add 6
sheets of filo, brushing each with butter. Sprinkle and spread enough
of the nut mixture until you've added about 1/8" to the pan. Continue
building layers with 3 sheets of filo (brushing each with butter) to
every 1/8" of nuts. Finish with 6 layers of filo. Brush top with
butter. Cut through all but the bottom layer of filo in diamond shapes.
Bake at 350 degrees F. for 25-30min.

While it's baking, boil the water and sugar for 15min. Remove from heat
and add rosewater. When the baking is done, pour the syrup over the
baklava.

%%%

[mara](#)

Janet Morrissey's Biscotti Collection

From: morrissey@stsci.edu (Mostly Harmless)

Date: Sat, 17 Jul 1993 17:08:44 GMT

This is a long file. I believe it must have originally come from rec.food.recipes from about a year ago.

Janet Morrissey "Mostly Harmless"

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Basic Biscotti - Orange, Anise, and Lemon

From: pattee_d@cubldr.colorado.edu Organization: University of Colorado, Boulder

Preheat oven to 350 degrees

Basic Ingredients for *any* of the recipes*

3/4 C whole and unblanched almonds 1/4 pound butter 3/4 C sugar 2 eggs
2 1/4 C flour 1 1/2 t baking powder 1/4 t salt

For Orange Biscotti

Zest from 1 orange, grated or minced 2 T orange liqueur, or 1 T orange
extract 1 1/2 t cinnamon

For Anise Biscotti

2 - 3 t crushed anise seeds

For Lemon Biscotti

Zest from 1 lemon, grated or minced 1 T lemon extract, or 1 T lemon
juice

Procedures for all recipes

Toast the almonds until golden, then chop by hand into 1/4 inch
chunks. *Reduce oven heat to *325* degrees* Cream the butter until
light, add the sugar and beat till smooth and creamy. Beat in eggs
until the mixture is smooth. Add the (orange, anise, lemon) specific
ingredients. Sift in the flour, baking powder and salt, beat until
just mixed. Stir in the almonds. On a floured board, divide the dough
in half and roll each half into a long roll about 1 1/2 inches in
diameter and about 10 inches long.

Set the rolls on a baking sheet at least 3 inches apart, bake in the
top third of the oven (*325*) for about 25 minutes, or until they are
set and lightly browned on top. Cool the rolls for 5 minutes or so,
then slice diagonally into 1/2 inch thick slices. Lay the slices flat
on the baking sheet and return to the oven for another 10 minutes.
Turn the slices over and bake for another 10 minutes. Cool on a rack,
and keep in a tightly covered tin - they keep for months.

Cantucci Hazelnut Biscotti

From: pattee_d@cubldr.colorado.edu Organization: University of
Colorado, Boulder

These biscotti are perfect for dipping in espresso and the sweet
Italian wine Vin Santo. Since these cookies have no added shortening,
there is very little moisture. These cookies are hard, so crunch

carefully. Most important, enjoy!

4 cups all purpose flour 2 cups sugar 2 teaspoons baking powder 6 eggs
4 tablespoons Frangelico (Hazelnut liquor) 2 teaspoons vanilla extract
2 teaspoons almond extract 2 cups roasted hazelnuts, coarsley chopped

I have substituted 2 cups roasted chopped almonds for the Hazelnuts
and the results have been fine.

Also, I've been thinking about substituting 4 tablespoons of anise
liquor for the Frangelico and tossing in a handful of anise seeds.

Pre-heat the oven to 350 degrees.

Mix dry ingredients (except the nuts) together in a bowl. In a
seperate bowl mix the liquids. Mix the liquids into the dry
ingredients until the dough is stiff. Do not overmix. Stir in the
nuts.

Shape the dough into 2 flattish logs 3 inches wide and approximately
15 inches long. Place the logs on a buttered cookie sheet.

Bake for 20 minutes at 350.

Remove from the oven and let cool to the touch.

Using a bread knife, slice the log crosswise into 3/4 inch pieces.
Place the pieces back on the cookie sheet side down.

Bake again for 15 minutes until the cookies are a golden brown.

Store in a tight tin. Cookies store well for weeks.

From: Terri Huggett huggett@sequent.com

Biscotti di Vino (Red-Wine Biscuits)

4 1/2 cups all-purpose flour 3/4 cup sugar 2 teaspoons salt 1 tablespoon
double-acting baking powder 1 cup sunflower or vegetable oil 1 cup
full-bodied red wine

In a large bowl combine well 4 cups of the flour, the sugar, the salt,
and the baking powder and make a well in the center. Pour in the oil
and the wine, combine the mixture, incorporating the flour mixture
gradually, until it forms a soft dough, and knead in enough of the
remaining 1/2 cup flour to keep the dough from sticking. Divide the
dough into 40 pieces, roll each piece into a 5-inch rope, and form the
ropes into rings, pinching the ends together firmly. Bake the rings 2

inches apart on baking sheets the upper third of a preheated 350F oven for 20 minutes. Reduce the heat to 300F and bake the biscuits for 15 to 20 minutes more, or until they are golden. Let the biscuits cool on racks and store them in airtight containers. Makes 40 biscotti.

Pinoccate (Pine Nut Macaroons)

7 ounces packaged almond paste, grated coarse 3/4 cup sugar 2 large egg whites at room temperature 1 teaspoon almond extract 1/4 cup pine nuts

In a bowl beat together the almond paste and the sugar until the mixture is combined. In another bowl beat the whites until they are very frothy, beat in the almond paste mixture and the almond extract, and beat the mixture for 2-3 minutes, or until it is combined well. Drop the dough by teaspoons 2 inches apart onto buttered and floured baking sheets, press about 7 pine nuts into each macaroon, and bake the macaroons in the upper third of a preheated 350F oven for 15-20 minutes, or until they are golden. Let the macaroons cool on the sheets for 5 minutes, transfer them to racks, and let them cool completely. Store the pine nut macaroons in airtight containers. Makes about 36 biscotti.

Quaresimali (Lenten Almond Biscuits)

1 pound natural (*unblanched) almonds 1 cup granulated sugar 2 cups all-purpose flour 1 cup firmly packed light brown sugar 1 teaspoon cinnamon 1 teaspoon double-acting baking powder 3 tablespoons unsalted butter, softened 2 large eggs, beaten lightly an egg wash made by beating together 1 large egg and 2 tablespoons milk

Toast the almonds in jelly-roll pan in a preheated 375F oven for 10 minutes and let them cool. In a blender or food processor grind fine one fourth of the almonds with 1/4 cup of the granulated sugar and transfer the mixture to a large bowl. Stir in the flour, the remaining 3/4 cup granulated sugar, the brown sugar, the cinnamon, and the baking powder, add the butter, and stir the mixture until it is combined. Stir in the remaining almonds, chopped coarse, and the eggs and knead the dough in the bowl until it is combined. Halve the dough and with floured hands form each half into a 15-by-4 inch rectangle. Transfer the rectangles with spatulas to buttered and floured baking sheets, brush them well with the egg wash, and bake them in the upper third of a preheated 375F oven for 20-25 minutes, or until they are golden brown and a skewer comes out clean. Cut the rectangles crosswise into 3/4-inch-thick slices and let the slices stand in the turned off oven for 15 minutes. Transfer the slices to racks, let

them cool, and store them in airtight containers. Makes about 36 biscotti.

Sesame-Seed cookies

3 cups all-purpose flour 3/4 cup sugar 2 teaspoons double-acting baking powder 1/8 teaspoon salt 1/2 stick (1/4 cup) unsalted butter, cut into bits and softened 1/4 cup vegetable shortening, softened 2 large eggs, beaten lightly 1/4 cup milk 2 teaspoons vanilla 3/4 cup sesame seeds

In a bowl combine the flour, the sugar, the baking powder, and the salt and blend in the butter and the vegetable shortening until the mixture resembles coarse meal. Make a well in the center, add the eggs, the milk, and the vanilla, and combine the mixture, incorporating the liquid gradually, until it forms a soft dough. Divide the dough into 36 pieces and form each piece into a 3-inch log. Roll the logs in the sesame seeds and bake them 1 inch apart on lightly buttered baking sheets in a preheated 375F oven for 20-25 minutes, or until they are golden brown. Let the cookies cool on racks and store them in airtight containers. Makes 36 biscotti.

Anise Slices

1 stick (1/2 cup) unsalted butter, softened 3/4 cup sugar 3 large eggs 1 tablespoon anise extract 3 cups all-purpose flour 2 teaspoons double-acting baking powder 1/2 teaspoon salt 2 tablespoons crushed aniseed an egg wash made by beating together 1 large egg and 2 tablespoons milk

In a bowl with an electric mixer cream the butter, beat in the sugar, a little at a time, and beat the mixture until it is light and fluffy. Beat in the eggs, 1 at a time, beating well after each addition, beat the mixture until it is thick and pale, and beat in the anise extract. In another bowl combine the flour, the baking powder, the salt, and the aniseed and beat the mixture into the butter mixture to form a sticky dough. Halve the dough and with floured hands pat each half into a 14-by-4 inch rectangle on a buttered baking sheet. Brush the rectangles well with the egg wash and bake them in the upper third of a preheated 375F oven for 20-25 minutes, or until they are golden brown and a skewer comes out clean. Cut the rectangles crosswise diagonally into 3/4 inch slices, turn the slices on their sides and bake them in the 375F oven for 5 minutes. Turn the slices and bake them for 5 minutes more. Let the slices cool on racks and store them in airtight containers. Makes about 34 biscotti.

From: chrisl@sequent.UUCP (Chris Lorenz)

Biscotti di Prato

from the Atlantic Monthly

This recipe makes about 4 dozen very crunchy biscotti. I've never put chocolate on the biscotti.

You need two 12x15 inch (approx.) cookie sheets. Butter and flour ONE of the cookie sheets. The oven should be at 350 to roast the almonds, and 300 to bake the biscotti. Total baking time for the biscotti is about 2 hours. You also need to have handy and ready a surface for kneading the biscotti dough and a surface for cutting the baked biscotti.

Ingredients ----- 1 cup (5 oz.) whole, unblanched almonds 2 cups unsifted, unbleached flour 1 cup sugar 1 t. baking soda pinch salt 3 large eggs 1/2 t. vanilla

Roast the almonds in a 350 degree oven until lightly browned (10-15 minutes). Cool nuts completely.

Lower the oven temperature to 300.

In a medium bowl, stir together the dry ingredients (flour, sugar, baking soda, salt) just to mix. Separate out about 1/2 cup of this mixture, and spread SOME of the reserved 1/2 cup onto your kneading surface.

In a small bowl or measuring cup, lightly beat together the eggs and vanilla.

Make a well in the flour mixture in the medium bowl and pour in the egg/vanilla mixture. Stir the flour into the egg mixture from the outside of the well. Continue combining until the mixture is too stiff to stir. Turn the mixture out onto your kneading surface, which should already be floured with some of the reserved dry ingredients.

With floured hands (use some of the reserved dry ingredients for this if you want), fold the dough over itself until it coheres. Use the rest of the reserved dry ingredients for your hands and the work surface, if necessary.

Press the nuts into the dough and keep folding the dough over itself until the nuts are evenly distributed.

Let the dough sit a few minutes so the flour absorbs the liquid completely, making the dough less sticky.

Divide the dough into 3 equal pieces.

Roll each piece with your hands so that the pieces are elongated into strips about 1" wide and 12"-14" long. ***

Place the strips on the buttered/floured baking sheet, leaving about 4" between each strip. If you want somewhat wider strips, flatten the strips with your hands to a width of 2".

Bake for about 50 minutes at 300. Let the strips cool for 5 minutes, and then remove them with a spatula to a cutting surface.

Using a sharp knife and making downward strokes, cut the strips into diagonal bars about 1/2" wide.

Lay the cut biscotti on their sides on the two baking sheets.

Toast 35-50 minutes, depending on how dark (and crunchy?) you want them.

*** To make much wider strips, divide the dough into two strips, same length (12"-14"). Each cookie will be about 6" long. This should make about 2 dozen cookies.

From: rlk@telesoft.com (Bob Kitzberger @sation)

Tozzetti or Biscotti (Hazelnut cookies)

2	cups flour	1 1/3	cups sugar	2	large eggs
1	tablespoon	grated lemon rind	[I omitted this without a problem]		
1/4	cup	anise-flavored liqueur	such as Sambuca	1/4	cup
rum	1 1/2	cups	peeled blanched hazelnuts (whole), or sliced		
almonds	2	tablespoons	baking powder		

Preheat the oven to 350 degrees.

Lightly oil a large baking pan and dust with flour. Shake off excess flour.

Combine the flour, sugar, eggs, lemon rind, liqueur and rum in a mixing bowl and beat with a wooden spoon until thoroughly blended. Beat in the hazelnuts (or almonds) and baking powder.

Using the hands, pick up half the dough [ick!] and shape it into a long sausage shape. Arrange it on the prepared baking pan, off center and not

too close to the edge of the pan. Arrange the other half alongside but not too close. Both masses will spread as they bake.

Place in the oven and bake for 1 hour. Remove from the pan and let cool for 20 minutes.

Carefully and gently run a spatula or pancake turner under the 2 pastries. Let stand until almost at room temperature. Using a serrated bread knife cut each pastry into cross-wise slices, each about 1-inch thick. Arrange these in one layer on a baking sheet and return to the oven to dry out, about 10 minutes. Let cool and store. These cookies are improved if a little anisette or other anise-flavored liqueur is poured or brushed over them in advance of serving.

From: ak399@cleveland.Freenet.Edu (Carole A. Resnick)

Orange Biscotti

2 1/2 cups unbleached all purpose flour
1/4 cup unsalted butter, melted and cooled
1/2 cup cold water
5 Tablespoons sugar
1 extra large egg yolk
2 Tablespoons grated orange peel
1 Tablespoon olive oil
1 Tablespoon light rum
3 drops orange extract
Pinch salt

Butter for baking sheets 1 extra-large egg, beaten to blend 2 Tablespoons unsalted butter, melted and cooled

Arrange flour in mound on work surface and make a well. Add 1/4 cup melted butter, water, 2 tablespoons sugar, yolk, orange peel, oil, rum, orange extract and salt into well. Gradually draw all but 1/4 cup flour from inner edge of well to center. Gather dough together and knead in remaining flour until smooth, about 1 minute. Wrap in floured towel. Refrigerate for 2 hours.

Position rack in center of oven and preheat to 325~F. Lightly butter 2 baking sheets. Roll dough out on lightly floured surface to a thickness of 1/4 inch. Cut dough into 2 x 4 inch strips using scalloped pastry wheel. Place cookies on prepared sheets, spacing 1/2 inch apart. Pierce each cookie several times with tines of fork. Brush with egg glaze. Bake until light brown, about 25 minutes.

Brush remaining 2 Tablespoons melted butter over hot cookies. Sprinkle with remaining 3 Tablespoons sugar. Return to oven for 5 minutes. Cool completely on rack.

Store in airtight container.

Yield about 28 cookies.

From: thomasl@copper.ucsf.edu ((thomasl)) here it is, the actual authentic biscotti as given to me by my friend ann her husbands family is italian and they eat very well these are crispy and brittle and the recipe makes a lot but i not enough!

Biscotti di Prato

6 oz blanched whole almonds (i skip the blanching, tho') 2 1/2 C.
flour 2 C. sugar 1/4 t. salt 1/4 t. baking soda 3 eggs

preheat oven to 350 spread almonds on baking sheet and toast until
lightly golden coarsely chop 1/2 of the almonds, leaving the others
whole butter 2 large baking sheets

mix flour, sugar, salt and baking soda together beat in the eggs, and
then the almonds, to obtain a firm dough knead the dough briefly, then
divide it into 4 pieces roll each piece into a cylinder 15" long and
1.5" in diameter place 2 rolls (well-separated!) on each sheet and
bake for 15-20 min. (until lightly browned)

Carefully transfer the rolls to a cutting board and slice each
diagonally into .5" thick slices (you will recognize the
characteristic biscotti look) set wire racks on baking sheets and lay
the biscotti on them bake 20-30 min. makes 6 dozen which keep
indefinitely in a wire tin excellent dipped in coffee, tea or dessert
wine.

From: ak399@cleveland.Freenet.Edu (Carole A. Resnick)

Almond-Orange Biscotti

2 1/4 cups flour
1 1/4 cups sugar
pinch salt
3 eggs, lightly beaten
1 Tabl. oil
1/4 tsp. almond extract
finely grated zest of 1 orange
1/2 cup chopped almonds
2 tsp. baking powder

Preheat oven to 350 F.

Grease and flour cookie sheet.

In a large bowl, sift the flour, sugar, baking powder and salt. Make a well in the center of the mixture; add the remaining ingredients and mix well. Divide the dough in half. Shape each half into fluted-bottomed cylinders (1-inch high x 2 1/2-inches wide x 8-inches long). Bake 30-35 minutes or until brown on top. Remove from oven and cool slightly. Cut into 3/4-inch slices. Return to oven with cut side down for 15 minutes or until slices are brown. Remove from oven and cool on racks.

From: "Dave Record, Manager, MSD Computing Services" record@force.ssd.lmsc.lockheed.com

Biscotti all'Anise

Makes 48 Cookies

These are the crispy type of biscotti.

3 eggs
2 t anise extract
3/4 C sugar
Pinch salt
1 1/2 C all-purpose flour
1/4 C cornstarch
1/2 t baking powder

PREHEAT OVEN TO 350F. Combine the eggs, extract, sugar and salt in a mixing bowl or the bowl of an electric mixer and whip with a hand mixer set at high speed or in a heavy duty mixer fitted with the whip. Continue whipping until the mixture is very light and increased in volume, 6-7 minutes. While the egg mixture is whipping, combine the flour, cornstarch and baking powder and stir to mix. Remove the whipped eggs from the mixer and sift over the flour mixture in three additions, folding it in after each addition with a rubber spatula. The batter will lose most of its air and become rather stiff. Pipe the batter, using a pastry bag with a 3/4-inch opening, but no tube, onto a jelly roll pan lined with parchment paper or buttered wax paper. Pipe two logs about 1 1/2 inches wide and the length of the pan. Bake the logs about 20 minutes, until they are well risen and golden. Remove from oven and place logs on a cutting board to cool about 10 minutes. Using a sharp, serrated knife, slice the logs diagonally at 1/2-inch intervals. Place the biscotti cut side down on the pan and return them to the oven for about 10-15 minutes, until they color lightly on the cut surfaces. Cool the biscotti on the pans and store them in a tin between layers of wax paper.

Biscotti Napoletani

NICK MALGIERI

Makes 60 Biscotti

Be careful with the first baking of these biscotti. Even though they are baked a second time after being cut, if they do not bake sufficiently the first time, the biscotti will have a hard, heavy core.

2 C all-purpose flour
3/4 C sugar
3/4 C whole, unblanched almonds,
finely ground
1/2 t bicarbonate of ammonia or 1/2 t
each, baking powder and baking soda
1/2 t cinnamon
3/4 C whole, unblanched almonds
1/3 C honey
1/3 C water

PREHEAT OVEN TO 350F. Combine all ingredients except honey and water in a mixing bowl and stir a minute or 2 to mix. Add the honey and water and stir until a firm dough forms. Remove dough from bowl and divide in half. Roll each half into a log about 15 inches long. Place both logs, well apart, on a jelly roll pan lined with parchment or buttered wax paper. Bake about 30 minutes, until well risen, firm and a dark golden color. Remove from oven, cool logs slightly and place on a cutting board. Slice the logs diagonally at 1/2-inch intervals. Return the cut biscotti to the pan, cut side down, and bake an additional 15 minutes, until lightly colored and dry. Cool on the pan. Store in a tin--they keep well.

From: John Spence jspence@cmptrc.lonestar.org

This comes from the Dallas Morning News' "Dallas Life Magazine". The Highland Park restaurant Patrizio contributes this recipe for biscotti.

Patrizio Biscotti

1/2 cup butter, at room temperature
1 cup sugar
2 eggs
1 1/2 t. vanilla extract
2 cups all purpose flour

1/2 t. baking powder
1/2 t. baking soda
1 1/2 cups chopped nuts

Combine butter, sugar and eggs, mixing well. Beat in vanilla.

Combine flour, baking powder, baking soda and chopped nuts. Add to the egg mixture. The batter will be very stiff and sticky. Cover the dough with plastic wrap and refrigerate for 1 hour or over night.

With floured hands, divide the dough into two portions and shape each into a loaf about 12 inches long.

Grease a 10 by 14 baking sheet. Place both loaves on the sheet, leaving at least 3 inches between them. Flatten each loaf slightly, as evenly as possible.

Place in preheated 400 degree oven and bake for 20 min. or until firm to the touch.

Remove and cool on wire rack slightly. Lower oven to 375.

While still warm, slice the loaves into diagonal slices about 1/3 inch thick.

Arrange on ungreased baking sheet and bake at 375 for 15 minutes - do not brown.

Var.

Chocolate: basic recipe, adding 1 cup of cocoa powder and 1 1/2 cups chocolate chips.

Banana: basic recipe, adding 1/4 cup banana flavoring (not extract) and use walnuts or pecans

Cinnamon: basic recipe, adding 1/4 cup ground cinnamon. For the nuts, use almonds or pecans.

From: stanley@tekig5.pen.tek.com (Stanley J Sylvester)
Organization: Tektronix, Inc., Beaverton, OR.

This is the recipe for my mother's type of biscotti:

Biscotti

3 1/2 C flour
1 C sugar
1/2 C softened butter

2 t baking powder
1/2 t grated lemon rind
1/2 t salt
2 eggs

Blend everything in large bowl and mix. Roll out on floured board and cut with a four inch water glass. Make 12 circles. Line greased cupcake pan with the 12 circles. Fill each cup with pastry cream (below). Top each with another circle cut with a 3 inch glass--make sure the cake is sealed. Bake 20 to 25 minutes at 375... Let cool completely in pan.

This is my mom's cream-puff cream. It's just a sweet, vanilla cornstarch pudding. I'm giving you the microwave recipe, because otherwise it takes an eternity of stirring on the stove, after which your arm will fall off. If you choose to cook it that way, make sure you keep the heat low while you're waiting for the stuff to thicken, and never ever stop stirring, or the cream will stick to the bottom and burn and then you will have a million nasty little brownish-black flecks throughout your pudding, which will do absolutely nothing for the texture.

VANILLA CREAM

In microwave bowl, mix:

2/3 C sugar
3 T cornstarch
1/4 t salt

add a fraction of 2 C milk, a little at first to make a smooth paste, then the rest until the mixture is smooth. Microwave this at high for 8-9 minutes, stirring every 2 min until the stuff is smooth and thickened.

Meanwhile, put 3 egg yolks (or two whole eggs) into another bowl and beat them slightly. Quickly stir half of the hot milk mixture into eggs, and then add the new egg mixture to the original milk mixture. Microwave at high 1 to 2 min until mixture is thick and glossy.

Add 1 T butter
1 t vanilla extract
(And, optionally, for extra flavor)
1 t almond extract

Let cream cool before adding to cupcakes or cream puffs... If you're eating it by itself, it's great while it's still warm.

kathy

From: ak399@cleveland.freenet.edu (Carole A. Resnick)

Title: Biscotti di Regina (Queen's Biscuits)

4	cups	sifted flour
1	cup	sugar
1	Tbl	baking powder
1/4	tsp	salt
1	cup	shortening
2		eggs, slightly beaten
1/2	cup	milk
1/4	pound	sesame seeds (about 2/3 to 3/4 cup)

Lightly grease 2 cookie sheets. Heat the oven to 375F.

Sift together the flour, sugar, baking powder, and salt into a bowl. Cut in the shortening with a pastry blender or two knives, until the pieces are the size of small peas. Stir in the eggs and the milk (1 tablespoon at a time) to make a soft dough. Mix together thoroughly. Break the dough into small pieces and roll each between the palms of your hands to form rolls about 1 1/2 inches in length. Flatten the rolls slightly and roll them in the sesame seeds. Place about 3/4 inch apart on the prepared cookie sheets.

Bake for 12 to 15 minutes, or until the cookies are lightly browned.

Makes about 6 dozen cookies.

[Shoprite Super Markets Italian Cookbook]

Posted by Fred Peters.

Biscotti D'Amaretti

3 1/4 c	flour, all-purpose
2 1/2 ts	baking powder
1/2 c	butter or margerine, softened
1 c	sugar
3 ea	eggs
2 ts	lemon peel, finely shredded
1/4 ts	almond extract
1 ea	pinch saffron, if desired
1/2 c	almonds, finely chopped, toasted
1 ea	egg white

Combine flour and baking powder. In large mixer bowl beat butter and sugar until blended. Beat in eggs, lemon peel, almond extract and saffron. Beat in flour mixture until well blended. Stir in almonds.

Divide dough in half. Shape each portion into a 12x2x1-inch loaf. Place 6 inches apart on a lightly greased cookie sheet. Beat the egg white until foamy. Brush over tops of loaves. Bake in 375F oven 20 to 25 minutes or until light brown. Cool on cookie sheet about 1 hour. Cut each loaf diagonally into 1/2-inch thick slices. Lay slices, cut side down, on cookie sheet. Bake in a 325F oven 10 minutes longer or until dry and crisp. Cool on wire rack. These cookies are good made several days ahead and stored in a paper bag to soften slightly. To store longer, place in a covered container. Makes about 36 cookies.

From: Barry Hayes
From: nsv@infos.ri.cmu.edu (Nicole Vecchi)

Biscotti*

1 cup sugar 1/4 cup vegetable oil 3 cups sifted flour 2 tsps.
baking powder 2 tsps. (anise) extract (substitute vanilla)

cream sugar, eggs and oil. Slowly, add 1/2 of the flour, baking powder and extract. Add remaining half of flour, kneading until dough is medium soft.

Roll into 4 small "buns." Place onto greased cookie sheets (2 buns on each), and flatten to about 1/2 inch. Bake 20 minutes at 350 degrees.

Remove and cut 1/2 inch angled slices--while still hot! put pieces back on cookie sheet and "toast" on 1 side at 425 degrees for 3 minutes.

From: fwy@cs.brown.edu (Felix Yen)

Biscotti

The result depends heavily on your mixing technique and on the flour you use. If your first batch resembles a sack of small bricks, try (try) again.

1 cup unblanched almonds
1-3/4 cups white flour, unsifted
1/2 cup whole wheat flour

1/2 cup turbinado sugar
1-1/2 tsp. baking soda
3 large eggs
1/2 tsp. vanilla

Roast almonds in a 350F oven for 10-15 minutes until lightly browned. Cool to room temperature. Mix together dry ingredients in a large bowl reserving about 1 cup. Lightly beat eggs and vanilla and add. Work mixture until dough coheres adding reserved dry ingredients if necessary. Add nuts and knead until they are evenly distributed. Divide into thirds and rest for a few minutes. Then shape into slabs about 1" wide and 12-14" long. Place on a lightly oiled cookie sheet and bake at 300F for 50 minutes. Cool on a rack for 5 minutes then cut diagonal bars 1/2" thick. Lay the cookies on their sides and return to the oven for 50 minutes. Store in a paper bag for 5-6 days before serving. Yield: about 4 dozen.

From: ekman@netcom.com (Crossly the Glad-Eyed Bear)

***** Biscotti *****

1 1/2 cup sugar
1 Tbsp almond paste
1/2 tsp salt
4 ea eggs, large
2 cup flour
1/2 tsp baking powder
2 tsp almond extract
2 Tbsp pine nuts
2 Tbsp confectioners' sugar

Preheat oven to 350 degrees. Place a mixing bowl over hot but not boiling water, or use a big double boiler. Put the sugar, almond paste, salt, and eggs into the bowl, and beat for 5 minutes, or until the mixture is lukewarm and looks like pancake batter. Make sure that the almond paste is well beaten also. Take the bowl off the hot water and continue beating for another 5 minutes, or until the batter is cool and looks almost like frosting. Sift the flour with the baking powder and fold it gently into the batter. Add the almond extract and fold again. Using a teaspoon, drop cookies 1 1/2 inches apart on buttered and floured cookie sheets, decorate with pine nuts, and sprinkle with confectioners' sugar. Let stand about 5 minutes, and then bake for 15 minutes (at 350 degrees), or until toasty and crisp on the outside.

Biscotti

From: **teresa l kellner tkellner@crystal.cirrus.com**

Date: **Fri, 22 Oct 1993 17:28:17 -0500**

3/4 C whole almonds
2 C all-purpose flour
7/8 C sugar
1 tsp baking soda
3 eggs
1 tsp vanilla
1/4 C almond extract or almond liquor (such as Amaretto)

zest of 1 small orange - optional

Put almonds in a shallow pan. Toast at 350F for 10 minutes.

Cool. Chop coarsely.

Mix flour, sugar, baking soda, salt and nuts in a large mixing bowl. In a separate bowl, beat eggs, vanilla, almond extract and zert about 1 minute. Add to flour mixture.

Cut dough in half. On a greased and floured baking sheet, pat dough into two logs, 1/2" thick x 1-1/2" wide and 12" long.

Place logs 2" apart. Bake in a preheated 300F oven for 50 minutes or until golden brown. Cool on a wire rack for 5 minutes.

With a serrated knife, cut loaves at 45 degree angle, 1/2" thick (16-10 pieces). Lay slices flat on a baking sheet. Cook at 275F for 20-25 minutes, turning once.

Store in an airtight container.

(from my mother-in-law, Eleanor Kellner)

[amyl](#)

Black Currant Tea Brownies

From: arielle@taronga.com (Stephanie da Silva)

Date: Tue, 17 Aug 1993 22:02:59 GMT

1/3 cup boiling water 1 tablespoon plus 1 teaspoon black currant flavoured tea leaves 2 squares (1 ounce each) unsweetened chocolate 1 stick (4 ounces) butter 2 eggs, at room temperature 3/4 cup sugar 1/2 cup all-purpose flour 1/4 teaspoon salt 1 tablespoon creme de cassis 1/4 cup black currant preserves 1/2 cup heavy cream 3 ounces bittersweet chocolate, finely chopped Preheat the oven to 350F. butter an 8 inch square baking pan. In a heatproof cup, pour the boilig water over 2 teaspoons of the tea; let steep for 5 minutes. Strain the tea into a small bowl. In a heavy saucepan, melt the unsweetened chocolate with the butter over low heat. Let cool for 10 minutes. In a medium mixer bowl, beat the eggs at high speed until well blended. Gradually beat in the sugar, beating until the mixture thickens slightly. Reduce the mixer speed to low and beat in the melted chocolate, then beat in 3 tablespoons of the strained tea. Fold in the flour and salt until just blended. Pour the batter into the prepared pan and bake for 25 to 30 minutes, or until the top is shiny and firm and the batter begins to shrink from the sides of the pan. Let cool on a rack for 10 minutes. In a small bowl, combine the remaining strained tea and the creme de cassis. Brush over the warm brownies and let cool completely on the rack. In a small saucepan, melt the preserves over moderate heat, stirring frequently. Strain the preserves and brush them over the brownies. In a heavy saucepan, bring the cream to a boil over moderately high heat. Remove from the heat and stir in the remaining 2 teaspoons tea leaves; let steep for 5 minutes. Strain the cream into a small clean saucepan and return to a boil. Remove from the heat and add the bittersweet chocolate. Stir until the chocolate is melted and the ganache mixture is smooth. Let cool for 5 minutes. Using a flat spatula, spread the chocolate ganache over the brownies in an even layer. Refrigerate until the ganache is partially set, then cut the brownies into bite-size bars. Serve at room temperature. [mara](http://www.cs.cmu.edu/~mjw/recipes/cookies/blkcurrant-tea-brownies.html)

Brownies

From: **cazeved1@cc.swarthmore.edu (Celina R. Azevedo)**

Date: **1 Nov 1993 02:09:32 GMT**

3/4 c butter/margarine
4 oz. unsweetened chocolate
4 eggs
2 c. sugar
1 c. flour (I like to use whole wheat)
8 oz. cream cheese, softened
1 jar raspberry preserves

Melt the butter and the chocolate together. Let cool. Meanwhile, beat the cream cheese with one of the eggs, then set aside. Add the other 3 eggs, beaten, to the cooled chocolate mixture. Then add the sugar and the flour. Pour half this batter into an ungreased 9" x 13" pan. Top with the cream cheese mixture, then with the preserves. Spread on the rest of the batter. (if you're interested in a marble effect, then you could probably pull a knife through the batter at this stage to create swirls) Bake at 350 F for 30-40 minutes (although I've found that, if you use the whole wheat flour, they tend to take longer, up to an hour) .

Enjoy!

--Celina

[amyl](#)

Chocolate Brownies

From: smudd@vstn1.math.uoknor.edu (stephanie)

Date: 30 Sep 1993 16:40 CDT

Lightly butter 12" x 7 1/2" pan, chop 4 oz. bittersweet chocolate into small pieces and place in top of double boiler, set over hot water. Stir until smooth and melted. In bowl of electric mixer combine 1 1/2 cups sugar and 6 Tbs. pure vanilla extract and 1/2 tsp. salt. Beat in 3 eggs one at a time. Beat at moderate speed until thickened and increased in volume, about 5 min. Add the chocolate and beat until well blended. Remove bowl from mixer and gradually fold in 3/4 cup sifted flour then fold in 1 1/2 cups walnut pieces. Pour into prepared pan, smooth top and bake until done in center, 35-40 min. Let rest in pan for 30 min.

This recipe is out of the Williams-Sonoma Autumn 1993 catalog.

[amyl](#)

Chocolate Chip Oatmeal Cookies

From: belville@athena.mit.edu (Sharon Belville)

Date: 5 Aug 1993 18:43:55 GMT

For the person who was looking for the world's best -- these are from my grandmother.

Cream: 1 cup Crisco
3/4 cup sugar
3/4 cup light brown sugar

Add: 2 beaten eggs
1 tsp vanilla flavoring

Sift together and add:
1 3/4 cup flour with
1/2 tsp salt
1 tsp baking soda

Add to creamed mixture:
2/3 cup oatmeal (quick cooking)
1 cup nuts (optional)
1 pkg chocolate chips (I use 6 ounce package)

Drop by teaspoonsful onto baking sheet. Bake at 350F, 12-15 minutes.
--

[mara](#)

Cinnamon Cookies

From: sharon@comlab.oxford.ac.uk (Sharon Curtis)

Date: **Wed, 27 Oct 1993 19:21:44 GMT**

Ingredients (stick to one set of measurements):

225g	8oz	2 cups	self raising (self rising) flour
1/2 tsp	1/2 tsp	1/2 tsp	bicarbonate of (baking) soda
1 tsp	1 tsp	1 tsp	ground cinnamon
100g	4oz	1 st / 8tbsp	butter
100g	4oz	2/3 cup	soft (light) brown sugar
1 tsp	1 tsp	1 tsp	lemon juice
1 tsp	1 tsp	1 tsp	orange juice
1	1	1	egg, separated
2 tbsp	2 tbsp	2 tbsp	caster (granulated) sugar

Method:

Sift the flour, soda and 1/2 teaspoon of the cinnamon into a bowl. Rub in the butter, then stir in the brown sugar. Add the juices, egg yolk and enough of the egg white to make a dough.

Roll out the dough thinly and cut into 5cm/2" rounds. Place on greased baking sheets. Brush with the rest of the egg white, lightly beaten.

Mix the white sugar with the remaining cinnamon and sprinkle on top.

Bake in a preheated moderately hot oven (190C/375F/GM5) for 15 to 20 mins.

Makes about 50.

[amyl](#)

COLLECTION: Cookies Vol.1 (of 2)

From: hz225wu@unidui.uni-duisburg.de (Micaela Pantke)

Date: Thu, 12 Aug 93 09:33:35 +0200

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[illegible]

From: ruby@crash.amigans.gen.nz (Vida Halligan)

Source: Aunt Daisy's NEW COOKERY (1947)

ABERNETHY BISCUITS

=====

Ingredients:

.....

1 lb	flour
2 oz.	sugar
2/3 cup	milk
1/2 level tsp	baking soda
3 oz	butter
1/4 tsp	salt
1/4 tsp	caraway flavouring

Instructions:

From: babs@jfwhome.FUNHOUSE.COM (Babs Woods)

Source: "Rosie's All-Butter, Fresh Cream, Sugar-Packed No-Holds-Barred Baking Book"

(Makes 9-12 brownies)

4 ozs	unsweetened chocolate
1 stick	unsalted butter, room temp
1-1/4 C + 1 T	sugar
1/2 t	vanilla extract
3	large eggs, room temp
3/4 C	all-purpose flour

Preheat oven to 300F.

Lightly grease an 8" square pan with butter or vegetable oil.

Melt the chocolate and butter in the top of a double boiler placed over simmering water [I melt mine in the nukebox; 2 mins, high -- Babs]. Cool the mixture for 5 minutes.

Place the sugar in a medium-sized mixing bowl and pour in the chocolate mixture. Using an electric mixer on medium speed, mix until blended, about 25 seconds [I'd just do it by hand with fork or whisk]. Scrape the bowl with a rubber spatula.

Add the vanilla. With the mixer on medium-low speed, add the eggs one at a time, blending after each addition until the yolk is broken and dispersed, about 10 seconds. Scrape the bowl after the last egg and blend until velvety, about 15 more seconds.

Add the flour on low speed and mix for 20 seconds; finish the mixing by hand, being certain to mix in any flour at the bottom of the bowl. Set aside.

 Preheat oven to 180C. Grease 9"x13"pan. Mix cocoa and sugar in a large bowl, add melted butter and beat till smooth. Add eggs one at a time then add vanilla. Mix together flour, coconut and salt, stir into coconut mixture with nuts. Pour into greased pan and bake 35 minutes. Cool in pan, on rack and cut into squares. Yields; about 30.

%%%

From: springer@khonshu.Colorado.EDU (Jann Springer)

BUTTER SPRITZ

=====

Ingredients:

2 cups butter (*not* margarine)
 1 1/2 cups sugar
 2 eggs or 6 yolks
 1 tsp. baking powder
 1/4 tsp. salt
 1 tsp. almond extract
 1 tsp. vanilla
 5 C. flour

Instructions:

Cream butter and sugar. Add eggs. Add extracts. Sift together flour, baking powder, and salt. Add to mixture. Batter will be very stiff. Use cookie press and bake at 350 degrees F for 8 minutes or until golden brown.

Personal note: I refrigerate the dough to make it less sticky and sometimes even refrigerate the cookie sheets between batches to help make the cookies stick to the sheet instead of melting because the sheet is hot. Since my press is so old, I have to fuss with it alot more than with a new one. These things seem to help. I also cut the baking powder in half because I am at about 6000'. Probably will not be an issue for you.

%%%

From: howard@cs.uiuc.edu

CHEERIO BARS

=====

Ingredients:

 1c karo syrup
 1c sugar

Instructions:

Mix in pan and bring to a slow boil - you can't let it boil! Make sure the sugar is completely dissolved...by slow boil, I mean let the sugar and syrup then let it come to where there are just little bubbles forming around the edge of the pan

Then add:

1c crunchy peanut butter
 1c chocolate chips

Stir together and pour over 6c Cheerios - you may use rice krispies... Spread in pan.... Note: these are very rich and addictive :}

%%%

From: the1edr@cabell.vcu.edu (Erica D. Rodgers)

Source: Nestle's Toll House Recipe Collection

CHOCOLATE ALMOND MACAROONS

=====

(Makes 2 dozen 2-inch cookies)

Ingredients:

Cookies:

12 oz (2 cups) Nestle Toll House Little Bits semi-sweet
 chocolate, divided (or any other miniature chocolate chips)
 2 egg whites
 8 oz almond paste
 1/3 cup sifted confectioner's sugar
 2 tblsp all purpose flour

Topping:

1 cup Nestle Toll House Little Bits semi-sweet chocolate (reserved
 from 12 ounce package used for cookies)
 1 tblsp vegetable shortening
 1/4 cup chopped blanched almonds

From: short@neocad.com (Steve Short)

Source: the Quaker Oats Can

=====

(Makes about 6 dozen)

Ingredients:

1 1/2 C	firmly packed brown sugar
1 C	creamy or chunky peanut butter
3/4 C	margarine
1/3 C	water
1/4 C	better'n eggs or 1 egg
1 t	vanilla
3 C	quaker oats
1 1/2 C	flour
1/2 t	baking soda
1 1/2 C	semi-sweet chocolate pieces
4 t	vegetable shortening
1/3 C	chopped peanuts

Instructions:

Oven at 350 degrees.

Beat brown sugar, peanut butter and margarine until fluffy. Blend in water, egg substitute and vanilla. Add combined oats, flour and baking soda. Mix well. Cover and chill 1 hour. Shape into 1-inch balls. Place on ungreased cookie sheet. Using bottom of a glass dipped into sugar, press into 1/4 inch thick circles. Bake 8 to 10 minutes or until edges are golden brown. Remove to wire rack to cool.

Melt chocolate pieces as package directs, stir in vegetable shortening mixing until smooth. Top each cookie with 1/2 t. of melted chocolate. Sprinkle with chopped peanuts.

From: stephen@admin1.unbsj.ca

- B.) 2 cups sugar
- C.) 2 cups, packed, dark brown sugar
- D.) 4 eggs
- E.) 4 cups flour
- F.) 2 tsp salt
- G.) 2 tsp baking soda
- H.) 1 tsp double-acting baking powder
- I.) 6 cups rolled oats (e.g. Quaker Old Fashioned)
- J.) 2 12 oz packages chocolate chips
- K.) 2 tsp vanilla extract

Directions:

0. Preheat oven to 350 degrees F.

1. Mix A-D together in the bigger bowl.

2. Mix E-H together in other bowl.

3. Add E-H to A-D in larger bowl. Blend well.

4. Add oats. Mix well.

5. Add chocolate chips and vanilla. Mix well. Dough should be stiff but a little sticky. Refrigerate if necessary.

6. Form dough into golf-ball sized balls and place on cookie sheet, spaced a little over an inch apart.

7. Bake at 350 degrees F for 12-15 minutes. Cookies should be just brown on top, with golden brown bottoms and around 1/2-inch thick. Chocolate chips on bottom should NOT burn!

Tips:

1. Use an oven thermometer.

2. DO NOT OVERBAKE!!!

3. If you are using an electric oven, the bottoms of the cookies will likely burn unless you use some oven tiles on the bottom rack, or use one of the magic double-layered cookies sheets.

4. Use REAL ingredients. Don't skimp! You're worth it!

5. If cookies collapse on cooling and look greasy, then add another cup of oats to the dough.

to marble. Bake at 350 degrees for 35 to 40 minutes. Cool in pan. Cut into squares or bars. Makes 16 to 20.

%%

From: rolls@cis.umassd.edu (Tanya Pinto)

CREAM CHEESE BROWNIES
=====

Ingredients:

1 pkg. brownie mix (family size)
1/4 c. butter - 4 T (at room temp.)
1 8-oz. pkg. cream cheese (at room temp.)
1/2 c. sugar
2 eggs
2 T flour
1 tsp. vanilla
1/2 c. nuts chopped

Instructions:

Prepare brownie mix according to package directions adding 1/2 c. nuts. in a small bowl beat cream cheese and butter together until blended. Beat in sugar. Add eggs, flour, vanilla and beat. reserve.

Spread half of prepared brownie mix in 13 by 9 inch pan. Evenly spread reserved cream cheese mixture over it, tilting pan and letting it run to all sides works well. Dot with remaining brownie mixture. At one corner off pan insert knife (only through cream cheese mixture) and make 4 zig zag marks across surface; rotate pan 1/4 turn and repeat zig zagging. Bake in a preheated 350 degree oven until cake tester inserted in center comes out clean-about 25 minutes. Cool completely on a wire rack. Chill before cutting in squares and removing. Store covered in refrigerator.

%%

From: jkwallac@uci.edu (Janis Wallace)

DEATH BY CHOCOLATE
=====

Ingredients:

1 brownie mix
1/2 c Kahlua

1 pkg chocolate pudding (DO NOT USE INSTANT PUDDING) (use the large size,
the package that requires 3 cups of milk)
1 12-oz. container of Cool Whip
2 Heath Bars, chopped (or one bag of already chopped Heath Bar pieces)
Chopped Walnuts

Instructions:

Prepare brownie mix using the receipt for "cake-like" brownies. While still warm and in the baking pan, poke brownies with a fork. Pour all of the Kahlua over the baked brownies.

Prepare chocolate pudding according to instructions and refrigerate until slightly set. Use half of the pan of brownies and line the bottom of the bowl. (do not crumble them, but try to get pieces as large as possible). Press lightly up the sides of the bowl.

Cover with half of the prepared chocolate pudding; then half of the container of Cool Whip. Sprinkle with 1 chopped Heath Bar (or half of the package). Repeat layers with remaining ingredients. Top with the Chopped walnuts. Refrigerate.

%%%

From: hyler@ast.saic.com (Buffy Hyler)

DEATH BY CHOCOLATE I
=====

Ingredients:

2 c. flour
1 tbsp. double-acting baking powder
1/2 tsp. baking soda
2 c. sugar
2 large eggs
1 stick unsalted butter at room temperature, quartered
1 c. sour cream
1/2 c. water
2 tsp. vanilla extract
1/2 c. plus 2 tbsp. cocoa
1 12-oz package semisweet chocolate chips
powdered sugar

Instructions:

Sift flour, baking powder, and baking soda twice. Place in a small bowl. Beat the sugar and eggs in a large mixing bowl until sugar is

dissolved. Add butter and mix into egg mixture thoroughly. Add sour cream, water, vanilla extract, and beat. Add flour mixture and cocoa and beat slowly just until flour is absorbed. Do not overbeat.

Fold in chocolate chips and pour into buttered Bundt pan. Bake at 350 degrees F for 1 hour.

When cool, sift powdered sugar on top.

Variation: Replace 1/4 c. of the water with Grand Marnier.

%%%

From: hyler@ast.saic.com (Buffy Hyler)

DEATH BY CHOCOLATE II
=====

Ingredients:

- 1 box chocolate cake mix
- 1 box instant chocolate pudding (4 serving size (1/2 cup per serving))
- 1/4 cup oil
- 1/4 cup water (I sometimes substitute Grand Marnier here)
- 1/2 cup sour cream
- 4 eggs
- 12 oz chocolate, semi sweet chips

Instructions:

Mix ingredients, in order. Pour into greased Bundt pan. Cook at 350 for 55 minutes. Cool 15 minutes and remove from pan. Believe me, frosting is not necessary with this cake. It's from Dom DeLuise's cookbook and is called Death by Chocolate II. (Death by Chocolate I is completely from scratch)

Additional Notes (mine, not Dom D's):

- 1) This stuff is **very** thick. I skipped the mixers and just used a spoon to mix for about 3-4 minutes until there was no more visible dry ingredients.
- 2) You might want to up the 1/4 cup oil to 1/2 cup oil. I did this and had a significantly moister but still dense cake.
- 3) This cake will most likely vary by the type of chocolate cake mix bought. My best results to date were by using the chocolate "pudding in the box" cake mix combined with 1/2 cup oil.

%%%%%%%%%%
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From: tomp@acpy01.att.com (Tom Purcia (CXNIXPT1))

DEATH BY CHOCOLATE BROWNIES
=====

Ingredients:

1 pkg family size brownie mix
1/2 - 3/4 cup Kahlua
2 12oz containers Whipped topping
3 pkgs Jello Mousse
6 Skor or Heath bars

Instructions:

Make brownies according to the directions on box. When done prick the top of the brownies all over and pour Kahlua over brownies and let sit covered over night. Make Mousse according to package. Break up brownies with a fork and put 1/3 into the bottom of a trifle bowl. Top with a third of the mousse and 2 candy bars and a layer of Whipped topping. Continue untill the bowl is full. Refrigerate for 2 hours then serve.

%%%%%%%%%%
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From: Ruth

DELICIOUS COOKIES
=====

(Bolachas deliciosas)

Ingredients:

3.5 cups flour
1.25 cups sugar
1.25 cups butter
1 tsp cinnamon
1 cup ground almonds
a few tblsp milk

Instructions:

In a bowl mix all indgredients together, add milk until dough is of consistency to roll with a rolling pin. On a floured board, roll dough about 1/4 inch thick, cut with a cookie cutter. Place cookies on a

FUDGE COOKIES
=====

Instructions:

FUDGY OATMEAL BARS

http://www.cs.cmu.edu/~mjw/recipes/cookies/mp-cookie-coll-1.html (20 of 36) [12/17/1999 10:55:42 AM]

Heat oven at 350'. Mix brown sugar, cup of margarine, tsp vanilla, and the eggs. Stir in the flour, baking soda, and 1/2 tsp salt; stir in the oats. Set aside 1/3 of the Oat mixture. Press remaining Oat mixture in a greased jelly pan.

Heat 2 tbsp margarine, the milk and chocolate chips over low heat, stirring constantly, until chocolate is melted. Remove from heat, stir in (nuts), tsp vanilla and 1/2 tsp salt. Spread over oat mixture in pan. Drop the reserved oat mixture onto the chocolate mixture.

Bake until golden brown - 25 to 30 minutes. Makes about 70 2x1 inch bars.

Very good, try them cold from the fridge.

%%%

From: ruby@crash.amigans.gen.nz (Vida Halligan)

Source: _Aunt Daisy's NEW COOKERY_ (1947)

GINGER WAFERS

=====

Ingredients:

4 oz	butter
4 oz	sugar
2 Tblsp	Golden Syrup
2 cups	flour
1/4 tsp	salt
1/4 tsp	baking soda
1 dessertsp	ground ginger
1 level tsp	cake powder
1 Tblsp	milk

Instructions:

Cream butter, sugar and syrup, add dry ingredients, and lastly soda in the milk. Roll out very thin, cut in squares, bake about 20 minutes, moderate oven.

%%%

From: uphrrmk@gemini.oscs.montana.edu (Jack Coyote)

INSULIN SHOCK BLACK HOLE BROWNIES

=====

Start with your favorite brownie batter. You want enough to fill *two* 9x9x2 baking pans. In addition you need:

Ingredients			Brand of Choice
-----			-----
1/2 jar	Hot Fudge		Mrs. Richardson's
1 cup	Peanut Butter, smooth	[optional]	Real
16 oz	Chocolate Morsels		Nestle's
1 bar	Dark Chocolate	[optional]	White Cloud's Dark
			Choc. with Mint Crystal
2 cups	Flavored Liquor	[optional]	Bailey's, Chambord, or Rumpleminze

Instructions:

Melt 12oz of Chocolate Morsels, Hot Fudge, Peanut Butter and 1 cup of the Liquor in a small saucepan. When mixture is liquid, mix into batter (for the truly decadent, replace all fluids (milk/water) in batter with Liquor).

Pour batter into ONE 13x9x2 pan.

Melt remaining Chocolate & Liquor in saucepan. Using a spoon, drizzle the chocolate over the batter (needs to be very liquid to work well). Pour the rest over ice cream to keep you from eating the brownies immediately.

Bake in 350 degree oven for 35-40 min.

Important:

Every 5-10 minutes, remove the pan from the oven and *slam* it down on a counter two or three times. If you do not, the brownies will escape into the bowels of your oven!

Brownies are done when a toothpick inserted *near the edge* comes out clean.

Note:

The center will still be semi-liquid.

Can be eaten immediately, but best after 24 hours (it takes time for the fudge to set!).

Consume a 1" cube with a half-gallon of milk. Share a lot. (the all

From: thomase@tekig5.pen.tek.com (Stan England)

(Yield: 6 dozen)

2 sticks	butter or margarine, room temperature
1/2 cup	sugar
1 tblsp	lemon juice
2 tblsp	grated lemon peel
1	egg
2 1/4 cups	flour
1 tsp	cayenne powder
1/4 tsp	salt
1/4 tsp	baking powder

Preheat oven to 400 degrees.

Cream the butter and sugar until light and fluffy. Add the lemon juice, lemon peel, and egg and beat well. Sift the dry ingredients together. Beat into the butter mixture. Place the mixture into a cookie press, and force the dough onto an ungreased cookie sheet. Bake for 8 minutes or until cookies are lightly browned.

From: morrissey@stsci.edu (Janet "Mostly Harmless" Morrissey)

1 pkg. lemon cake mix
1 egg
2 cups (4 1/2 oz. carton) frozen whipped topping
1/2 cup sifted 10X sugar

Instructions:

Grease cookie sheet. Combine cake mix, whipped topping, and egg in large bowl. Stir til well mixed. Drop by teaspoon onto plate of 10X sugar and roll to coat. Place 1 1/2 in. apart on cookie sheet. Bake at 350 for 10 to 15 minutes, until light golden brown. Remove from cookie sheet immediately.

%%%

From: pld@acsu.buffalo.edu (Pat Dennis)

MAPLE PEANUT COOKIES

=====

Ingredients:

- 1 3/4 cups flour
- 1/3 cup maple syrup
- 1/2 cup brown sugar
- 1 egg
- 2/3 cup shortening
- 1/2 tsp baking soda
- 1/3 cup peanut butter
- 1/2 tsp salt
- 1/4 tsp baking powder

Instructions:

Combine everything until smooth and chill for 1 hour. Roll into balls, place on ungreased cookie sheets, and flatten with a fork. Bake for 8-10 minutes at 375.

%%%

From: shla@spf.trw.com (Sheila Wallace)

M&M COOKIES

=====

Ingredients:

- 1 cup Crisco (vegetable shortening)
- 1 cup brown sugar
- 1/2 cup granulated sugar
- 1 teaspoon vanilla extract
- 1/2 teaspoon water
- 2 eggs

2 cups + 4 tablespoons flour
1 teaspoon baking soda
1 teaspoon salt
1 1/2 cups M&M plain candies

Instructions:

Blend Crisco and sugars. Beat in vanilla, water, and eggs. Sift remaining dry ingredients together and add to the sugar and egg mixture. Mix well. Stir in M&Ms. Drop from teaspoon onto ungreased cookie sheet. Bake at 375 degrees F for 10-12 minutes or until golden brown. For additional color, press extra M&Ms into cookies before baking. Makes 6 dozen 2 1/2 inch cookies.

%%%

From: blau@sol.crd.ge.com (lauren h halverson)

Source: Bon Appetit, December, 1988

MOTHER'S SPRITZ COOKIES

=====

(Makes about 10 dozen)

Ingredients:

2 Cups (4 sticks) Butter, room temp.
1 Cup sugar
1 egg
1 tsp. vanilla extract
3 1/2 Cups all purpose flour
1/2 Cup cornstarch

Instructions:

Preheat oven to 350.

Cream butter and sugar until light and fluffy. Mix in egg and vanilla. Add flour and cornstarch and mix just until blended.

Transfer dough to cookie press. Press onto ungreased baking sheets, forming 2'' rounds, or S shapes (or any other shape you like).

Bake until light brown and firm to touch, about 10 minutes. Transfer to racks and cool. (store in airtight container -- lasts about a week ---- but I never have any left that long).

%%%

From: louray@seas.gwu.edu (Michael Panayiotakis)

WARNING: This recipe was taken from the credits of the movie "hot shots". Use it at your own risk, and let me know how it turns out.

NOBBY BUNS

=====

Ingredients:

4 cups sifted flour
2 tsp cinnamon
1 1/2 cup sugar
3 eggs
1 cup butter

Instructions:

Cream butter 'till soft and add to sugar and eggs. (I assume they mean add eggs and sugar to butter ??) Mix quickly with the flour. Drop mixture from teaspoon in small, jagged heaps onto cookie sheet. (It didn't say, but I'd grease it to make sure. Or line it w/ parchment paper or aluminium foil) Bake at 375 to 400 degrees. (Until done, I take it. Also, I assume you add the cinnamon to the butter after sugar and eggs %<)

%%%

From: erussell@wang.com (Edward A. Russell)

OATMEAL CHOCOLATE CHIP

=====

Ingredients + Instructions:

Beat till fluffy:

1 1/4 cups (= 2 1/2 sticks) margarine
3/4 cups packed brown sugar
1/2 cup sugar

Add to the above:

1 egg
1 tsp Vanilla

Combine and add to the above:

1 tsp baking soda
1 1/2 cup flour

Stir in:

1 cup chocolate chips (Nestles ARE the very best)
3 cups oatmeal

Drop by heaping teaspoonfuls onto ungreased pan. Bake at 375 for 10-11 minutes. Move cookies to rack to cool. Makes about 36 large cookies.

%%%

From: the1edr@cabell.vcu.edu (Erica D. Rodgers)

Source: FAVORITE BRAND NAME COOKIE COLLECTION, published by Crescent Books.

OATMEAL SCOTCH CHIPPERS

1 1/2 cups BUTTER FLAVOR CRISCO, or other vegetable shortening
1 1/2 cups firmly packed brown sugar
1 cup granulated sugar
3 eggs
1 1/2 cups extra crunchy peanut butter
4 1/2 cups old fashioned oats (NOT instant or quick), uncooked
2 tsp baking soda
1 cup semi-sweet chocolate chips
1 cup butterscotch flavored chips
1 cup chopped walnuts

Instructions:

(You can leave out the chips if you like)

1. Preheat oven to 350 degrees F. Combine Crisco, brown sugar, and granulated sugar in large bowl. Beat at medium speed of electric mixer until well blended. Beat in eggs. Add peanut butter. Beat until blended.
2. Combine oats and baking soda. Stir into creamed mixture with spoon. Stir in chips and nuts until well blended.
3. Drop by rounded teaspoonfuls 2 inches apart on ungreased cookie sheet.

4. Bake for 10 to 11 minutes or until lightly browned. Cool 2 minutes on cookie sheet. Remove to cooling rack. Makes about 6 dozen cookies.

%%%

From: connally@vms.cis.pitt.edu (Kate Connally)

ORIGINAL TOLL HOUSE COOKIES

=====

Ingredients:

2 1/4 c. unsifted flour
 3/4 c. firmly packed brown sugar
 1 t. baking soda
 1 t. vanilla
 1 t. salt
 2 eggs
 1 c. Crisco
 1 12-oz. pkg. Nestle Semi-Sweet
 3/4 c. sugar
 Real Chocolate Morsels
 1 c. chopped nuts (optional)

Instructions:

Preheat oven to 375 F. In small bowl, combine flour, baking soda, and salt. In large bowl, combine butter, sugar, brown sugar, and vanilla. Beat til creamy. Beat in eggs. Gradually add flour mixture. Mix well. Stir in choc. chips (and nuts, if you must). Drop by rounded tablespoonfuls onto ungreased cookie sheets. Bake 8-10 minutes. Makes 100 2" cookies.

Hints:

I always make larger cookies because I don't like them crispy, I like them chewy, and it's easier not to overbake them if they are larger. Mine are 3-4" in diameter so I don't get 100 cookies. Another variation, if I'm in a hurry or just lazy, is to just press the dough out in a jelly roll type pan and bake about 20-25 minutes. Then cut into bars.

%%%

From: mad4@ellis.uchicago.edu (Bill Maddex)

Source: a Williams-Sonoma catalog

PAPER THIN ALMOND SAFFRON COOKIES

=====

(makes 90-100)

Ingredients:

1/4 C blanched almonds
1/2 t saffron
1 1/2 C unbleached flour
1/3 C unrefined corn oil, chilled at least an hour in the freezer
1/2 C Sucanat
replacer for one egg, well beaten
1 t lemon juice
1 T arrowroot
1/2 t baking powder
Sucanat to dust

Grind almonds to medium fine and set aside. Toast saffron in stainless steel cooking spoon over low flame about half a minute, then pulverize with the back of another spoon. Add saffron powder to oil and Sucanat and mix until creamy. While still mixing, slowly add egg replacer. Sift together dry ingredients, then mix into oil mixture and almonds and mix until you get a ball. Cover with plastic wrap and refrigerate at least an hour. Pre heat oven to 350. Roll out half of dough very thin ($\leq 1/8$ ") and cut into 2" circles. Place circles on a lightly oiled cookie sheet, sprinkle with a little Sucanat and bake 10-12 minutes, until just golden, not browned. Repeat with remaining dough.

These go great with coffee and Pernod.

%%%

From: the1edr@cabell.vcu.edu (Erica D. Rodgers)

Source: FAVORITE BRAND NAME COOKIE COLLECTION, published by Crescent Books.

PEANUT BUTTER AND OATMEAL SANDWICHES

=====

Ingredients:

Cookies:

3 cups oats (quick or old fashioned, uncooked)
1 1/4 cups all purpose flour

.....

1 cup peanut butter
2/3 cup light corn syrup

.....

For cookies, preheat oven to 350 degrees F. In medium bowl, combine oats, flour, and baking powder; set aside. In large bowl, beat 1 cup peanut butter, sugar, and butter until fluffy. Add 1/4 cup corn syrup, egg, water, and vanilla; mix until smooth. Stir in dry ingredients. Shape dough into 1 inch balls. Place on ungreased cookie sheets. Using bottom of glass dipped in sugar, press into 2 1/2 inch circles. Bake for 9 to 11 minutes or until light golden brown. Cool 1 minute on cookie sheet; remove to wire rack. Cool completely.

For filling, combine peanut butter and corn syrup; mix until smooth. Spread rounded teaspoonfuls onto flat side of half the cookies; top with remaining cookies. Sprinkle with powdered sugar and drizzle with melted chocolate if desired. Store loosely covered. Makes about 2 1/2 dozen cookies.

[illegible]

From: morrissey@stsci.edu (Janet "Mostly Harmless" Morrissey)

=====

.....

1 pkg. yellow cake mix
1/2 cup oil
1 cup peanut butter
2 Tbsp water
2 eggs

Combine all ingredients and mix well. Drop by teaspoon on ungreased cookie sheet. Press criss-cross on cookies with fork or decorate with cookie press. Bake at 350 for 10-12 min. (until golden)

%%%

From: morrissey@stsci.edu (Janet "Mostly Harmless" Morrissey)

PEANUT BUTTER COOKIES (2)
=====
(makes about 3 dozen)

Ingredients:

- 1/2 cup shortening (I use half butter)
- 1/2 cup peanut butter
- 1/2 cup sugar
- 1/2 cup brown sugar
- 1 extra-large egg
- 1 1/4 cups sifted flour
- 2/4 tsp baking soda
- 1/2 tsp baking powder
- 1/4 tsp salt

Instructions:

Cream shortening and peanut butter until blended; gradually add sugars; beat until fluffy.

Add egg and beat thoroughly.

Sift remaining ingredients together; divide in half and add to creamed mixture, one at a time, mixing till well blended after each addition. Shape dough into 1 1/4-inch balls and place 3 inches apart on lightly greased cookie sheets.

Flatten with fork making criss-cross pattern, or use cookie stamps. Bake at 375F for about 10 minutes.

%%%

From: lsamura@opihl.soest.hawaii.edu (Lance Samura)

PEANUT BUTTER COOKIES
=====

Ingredients:

1 cup margarine, softened (2 sticks)
1 cup light brown sugar
1 cup granulated sugar
2 large eggs, well beaten
1 cup peanut butter
3 cups all-purpose flour
2 tsp baking soda
1/4 tsp salt

Instructions:

Preheat oven to 375-degrees.

Beat margarine until creamy. Add the 2 sugars, and beat until blended. Add the eggs, and beat until smooth and light; then add the peanut butter, and mix well.

Combine the flour, baking soda and salt. Add to the peanut butter mixture, and beat well.

Roll dough into small balls, and place on ungreased cookie sheets. Press each cookie with the back of a fork (in a criss-cross design) dipped in flour, if it sticks to dough

Bake 8 to 10 minutes, or until edges are SLIGHTLY brown.

Remove from sheet to firm up a bit, before storing.

Note:

These cookies freeze wonderfully...and are GOOD right out of the freezer. *:]

%%%

From: the1edr@cabell.vcu.edu (Erica D. Rodgers)

Source: FAVORITE BRAND NAME COOKIE COLLECTION, published by Crescent Books.

PEANUTTY CRISSCROSSES

Ingredients:

3 cups oats (quick or old fashioned, uncooked)
1 1/2 cups all purpose flour

1/2 tsp baking soda
1 1/2 cups firmly packed brown sugar
1 cup peanut butter
3/4 cup margarine or butter, softened
1/3 cup water
1 egg
1 tsp vanilla extract

Instructions:

Combine oats, flour, and baking soda; set aside. In large bowl, beat brown sugar, peanut butter, and margarine until creamy. Blend in water, egg and vanilla. Add dry ingredients; mix well. Chill dough about 1 hour.

Preheat oven to 350 degrees F. Shape dough into 1 inch balls. Place on ungreased cookie sheet; flatten with tines of fork dipped in sugar to form crisscross pattern.

Bake 9 to 10 minutes or until edges are golden brown. Cool 2 minutes on cookie sheet. Remove to wire rack to cool completely. Store tightly covered. Makes about 7 dozen cookies.

%%%

From: lsamura@opihi.soest.hawaii.edu (Lance Samura)

RAISIN CHEWS

=====

Ingredients:

1 cup sifted flour
2 tsp baking powder
1 tsp salt
1-1/2 cup seedless raisins
1 cup walnut
3 eggs
1 cup sugar
2 tsp vanilla
Confectioners' sugar

Instructions:

Sift flour, baking powder and salt together. Rinse raisins; drain. Chop raisins and walnuts coarsely with sharp knife. Beat eggs vigorously until very foamy; gradually beat in sugar until mixture begins to get thick and a pale yellow color. Stir raisins, walnuts and

vanilla. Gradually stir in flour, mixing thoroughly. Pour into buttered pan 12"x2"x8". Bake in moderate 350 degrees oven about 30 minutes or until cake tester inserted in center comes out clean. Cool in pan; cut into 24 pieces and roll in confectioners' sugar.

[illegible]mara

COLLECTION: Cookies Vol.2 (of 2)

From: hz225wu@unidui.uni-duisburg.de (Micaela Pantke)

Date: Thu, 5 Aug 93 09:50:20 +0200

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From: the1edr@cabell.vcu.edu (Erica D. Rodgers)

Source: 365 Great Chocolate Desserts, by Natalie Haughton

SARAH BERNHARDTS

=====

To make these sensational cookies easily, buy bakery coconut macaroons to use for the base, or use the recipe above for Chocolate Coconut Macaroons to make your own.

Ingredients:

3/4 cup	heavy cream
14 oz	semi-sweet or bitter-sweet chocolate, cut up
5 tblsp	unsalted butter
14	coconut macaroons 1 1/2 to 2 inches in diameter (or 1 recipe

Chocolate Coconut Macroons)

1 tblsp light corn syrup

Instructions:

1. In a 1-quart glass bowl, heat cream to boiling in a microwave oven on HIGH, 2 to 2 1/2 minutes. Stir in 8 ounces chocolate and 2 tablespoons butter, mixing until completely melted and smooth. Refridgerate, stirring occaisionally, until cold and thickened, but not set, 3 to 4 hours.
2. In a medium bowl, beat chilled chocolate mixture with an electric mixer on high speed about 1 minute, or until mixture becomes stiff enough to hold its shape and lightens slightly in color. Do not overbeat, or mixture will become grainy.
3. Place chocolate mixture in large pastry bag fitted with an open star or a plain 3/4 inch diameter decorating tube or tip, filling bag half to 3/4 full. Pipe a 1 1/2 inch-high chocolate mound on top of each macaroon. Place on a waxed paper lined baking pan. Refridgerate until firm, 1 to 2 hours.
4. When firm, prepare glaze. In a 2 cup glass measure, combine remaining 6 ounces chocolate, corn syrup, and remaining 3 tablespoons butter. Heat in a microwave oven on HIGH 1 to 1 1/2 minutes, until melted and smooth when stirred. let cool 10 minutes or until lukewarm.
5. Holding one cookie (filling side down) dip carefully but quickly into glaze to cover chocolate filling completely and almost all of the cookie. Quickly place cookies upright on wax paper lined baking pan. Refridgerate until set, 1 to 2 hours. Store in a tightly covered container in refridgerator.

%%%

From: Barry_Carlson@mindlink.bc.ca (Moirra Carlson)

SESAME CRACKERS

=====

Ingredients:

5 tblsp toasted sesame seeds
 2 cups all-purpose flour
 1/2 tsp salt
 1/4 cup vegetable oil
 ~ 1/2 cup water
 1 whole egg, lightly beaten with 2 tblsp milk for brushing

on the tops.

Instructions:

.....

1. Preheat oven to 325 Degrees F.
2. Mix together flour, sesame seeds and salt. Add oil and blend till mixture resembles coarse meal.
3. Blend in enough water so dough forms into a ball. Divide the dough in 2 equal portions for rolling.
4. Roll out the dough on floured board to 1/16 inch thick. Cut in two inch squares. Lay out on cookie tray.
5. Prick each cracker with a fork; brush tops with egg mixture.
6. Bake for 20-25 minutes. Cool on a rack. After crackers are cool, store them in an airtight container.

Note:

.....

This is really a very simple recipe. The only trick is to watch the timing the first time you make them because each oven is different and you don't want them to burn. I also admit that we have never had to find an "airtight container" because they all got gobbled down inside of two hours.

[illegible]

From: anne@csrux1.ae.utexas.edu (Anne Hill Wiebe)

SHORTBREAD SPRITZER COOKIES

=====

Ingredients:

.....

- 1 1/2 C. butter (3 sticks), softened
4 C. flour
1 C. sugar
1 tsp baking powder
1 tsp. vanilla
1/2 tsp. almond flavoring
1 egg
2 T. milk
(food coloring - optional)
(decors or colored sugar or chopped nuts - optional)

 3/4 cup (175 mL) margarine
 1 1/4 cups (300 mL) lightly packed brown sugar
 1 egg
 2 Tbsp (30 mL) milk
 2 tsp (10 mL) vanilla
 1 1/2 cups (375 mL) all-purpose flour
 1 tsp (5 mL) salt
 3/4 tsp (3 mL) baking soda
 1 cup (250 mL) chocolate chips
 1 cup (250 mL) coarsely chopped walnuts or pecans*

*if desired, omit nuts and use an additional 1/2 cup (125 mL) of chocolate chips

Instructions:

 Preheat oven to 375F (190C). Cream margarine and brown sugar in large bowl at medium speed of electric mixer for 2 minutes, or until light. Add egg, milk and vanilla, beating 1 minute, or until thoroughly blended. Combine flour, salt and baking soda. Add to creamed mixture gradually, beating on low speed 1 minute, or just until blended. Stir in chocolate chips and nuts. Drop dough by heaping spoonfuls (about 2 Tbsp/30 mL for each cookie) on ungreased baking sheet. Bake 6 to 9 at a time leaving about 3" (7 cm) between cookies for spreading. Bake at 375F (190C) for 8 to 10 minutes. Cookies will still appear moist when baked. Cool 2 minutes, then remove to cooling rack. Makes about 3 dozen cookies.

%%%

From: wolda@ucsu.Colorado.EDU (wold ann)

SOFT CHOCOLATE CHIP COOKIES

=====

Ingredients + Instructions:

Blend:

1 cup soft butter (or margarine)
 3/4 cup brown sugar
 3/4 cup white sugar

Add:

1 egg

colors (for Christmas, red and green make a nice combo). When putting the dough in the press, try to spoon each color in on one side of the press, so that you'll get the multi-colored effect. Bake until the cookies are set but NOT brown, 6 to 9 minutes. (Six minutes worked fine for my oven, so be sure to check them). Immediately remove from cookie sheet. Enjoy!!!

%%%

From: mjkelly+@CS.CMU.EDU (Mary Jane Kelly)

THE JUDGE'S HAZELNUT BROWNIES WITH RASPBERRY SAUCE

=====

(8 servings)

Ingredients:

Sauce:

1 10 oz package frozen raspberries in syrup, thawed
1/2 c boysenberry juice or other berry juice
1 T creme de cassis liqueur

Brownies:

1/2 c unsalted butter (that's not necessarily sweet butter ;)
2 oz unsweetened chocolate, chopped
1 c sugar
1 t vanilla extract
1/4 t salt
2 large eggs
1/2 c all purpose flour
3/4 c toasted hazelnuts, coarsely chopped
1/4 c semisweet chocolate chips

Instructions:

For Sauce: Puree berries in processor. Strain through sieve, pressing on solids with back of spoon. Mix in juice and cassis. Refridgerate. (Can be prepared 2 days ahead.)

For Brownies: Preheat oven to 350. Butter 9 inch square baking pan. Stir butter and unsweetened chocolate in heavy medium saucepan over low heat until melted. Remove from heat. Mix in sugar, vanilla, and salt. Add eggs, one at a time, mixing after each addition. Mix in flour. Stir in nuts and chips. Pour batter into prepared pan. Bake until tester insterted into center comes out with moist crumbs still attached

[illegible]

From: aa915@freenet.carleton.ca (Gail LaBossiere)

THE ULTIMATE CHOCOLATE CHIP COOKIE

Ingredients:

- 1-1/4 C. flour
1/4 tsp soda
1/8 tsp baking powder
14 oz semisweet - sweet chocolate, finely chopped
1 C. sugar
9 Tbsp unsalted butter, cut in pieces
1/4 C. light corn syrup
1/4 C. water
3 eggs chilled
1 T. vanilla
1-1/2 C. chopped walnuts, divided

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Preparation:
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1. heat oven to 325 degrees F. Line a 13X9 1/2" pan with double layer of aluminium foil. Butter the bottom of foil.
2. Stir flour, soda, baking powder and salt together. Put semi sweet chocolate in separate large bowl.
3. In a medium saucepan combine butter, sugar, corn syrup and water. Cook until butter melts, sugar is dissolved and mixture comes to a boil. Pour the hot syrup over the chocolate and let it stand for a minute or two to melt chocolate. Whisk until smooth.
4. One at a time, whisk in the eggs, blending until smooth. Whisk in vanilla and flour mixture, until batter is smooth. Fold in 1 C of the walnuts and 6 oz of the Swiss chocolate.
5. Spread batter inot pan. Top with remaining walnuts and chocolate.
6. Bake for 4-50 minutes, until toothpick comes out with a few moist crumbs. Cool, cover with plastic, and let sit 6 hrs. at least.

[illegible]

From: starkey@netcom.com (Beth Starkey)

TURTLES

=====

(Makes 18)

Ingredients:

2 C pecan halves (or walnut)
36 caramels
3 T margarine
1/2 tsp vanilla
2/3 C chocolate chips
1 1/2 tsp shortening

Instructions:

Put wax paper on baking sheet. Arrange nuts in clusters of 4 and place 1" apart. Melt caramels and margarine. Remove from heat. Stir in vanilla til thoroughly mixed.. Drop by teaspoons into center of cluster touching all 4 pecans to hold together. Cool.

Melt chocolate and shortening. Spread over caramels.

%%%

From: hz225wu@unidui.uni-duisburg.de (Micaela "Stayka" Pantke)

VANILLEKIPFERL (A Sort of Vanilla Cookies)

=====

Ingredients:

210g flour
180g butter
50g powdered sugar
70g ground almonds
3 egg yolks
60g powdered sugar
3 pkg vanilla sugar (1 pkg = 2-3 tsp)

Instructions:

Mix flour with butter (you have to cut the butter in small pieces), then add powdered sugar, ground almonds and egg yolks. Work everything up into a crisp dough. Chill for half an hour (don't refrigerate it - cooling it suffices...).

Form thumb thick rolls from the dough and cut into 1 cm wide pieces (half an inch would be okay). Roll them until you get a 4-5 cm (about 2 inches) long string and form them into a crescent.

Bake them for 10-20 minutes at 180 degrees Celsius (356 degrees Fahrenheit), but be careful not to brown them too much.

Mix powdered sugar with vanilla sugar and turn the Kipferl around in the sugar mixture while still hot. Enjoy!

%%%

From: red_trek@drycas.club.cc.cmu.edu

Source: "Barat Non Dairy chocolate chips"

VEGAN CHOCOLATE COOKIES

=====

(25 Giant cookies, 5 inches across, or 80 regular cookies)

Ingredients:

1/2 lb (2 sticks) butter or margarine
1 3/4 cups sucanat
2 eggs (or equivalent replacer) <--e.g. Ener-G egg replacer
1 tsp vanilla extract
2 1/4 cups whole wheat pastry flour (organic if available)
1 tsp baking soda
1/2 tsp salt (optional)
1 bag (1 1/2 cups) Barat choclate chips

Instructions:

- 1) Preheat oven to 325 F for Giant cookies, 350 F for regular cookies. Grease a cookie sheet.
- 2) Cream margarine and sucanat together until light and fluffy. Add eggs and vanilla and mix well.
- 3) sift dry ingredients together and stir in, mixing thoroughly. Add chocolate chips to batter.
- 4) Bake on the prepared cookie sheet on the middle rack for 15-17 minutes for Giant cookies, 8-10 minutes for regular cookies. Remove from oven while cookies are slightly soft. Cool on the baking sheet for 5 minutes before transferring cookies to a rack to cool completely.

Variations:

- Add 1 cup chopped walnuts, or peacans, or coconut
- Substitute 1 teaspoon mint extract for vanilla extract

And my own variation, in which I indulged just yesterday (naughty me!): melt half a cup of chocolate chips and stir into batter to make double-chocolate cookie dough! (A good way to get rid of that extra half cup of chips, if you use a regular 12 oz. bag instead of what Barat provides -- yeah, right, call it thrift instead of sinful indulgence :-)

Attention:

All ye folks who have loved the taste of raw cookie batter for years, but have been afraid to indulge from fear of bacteria in raw eggs (salamonea or however ye spell it): please note that vegan cookies, having no eggs, is SAFE TO EAT RAW! So go right on ahead and make that batter to eat straight from the bowl :-).

%%%

From: mpeter@oavax.csuchico.edu (Margot Peter)

Source: Bon Appetit best of the year issue

WHITE CHOCOLATE & MACADAMIA NUT COOKIES

=====

Ingredients:

1 cup all purpose flour
 3/4 tsp baking powder
 1/8 tsp salt
 1/8 tsp baking soda
 1/2 cup plus 2 Tbs (1 1/4 sticks) unsalted butter
 3/4 cup packed golden brown sugar
 1 tsp vanilla extract
 1 large egg
 1 1/2 cups vanilla milk (white chocolate) chips
 3/4 cups coarsely chopped macadamia nuts
 3/4 cups coarsely chopped pecans

Instructions:

Preheat oven to 350 F. Grease 2 heavy large cookie sheets. Mix first 4 ingredients together in a small bowl. Using an electric mixer, beat butter, sugar and vanilla in a large bowl until light and fluffy. Beat in egg. Stir in dry ingredients, then vanilla milk chips and nuts. Drop cookie dough by scant 1/4 cupfuls onto prepared cookie sheets,

spacing evenly. Bake until golden brown, about 15 mins. Cool cookies on sheets for 5 mins. Transfer cookies to rack to cool. This makes about 18.

This recipe from the Regent Beverly Wilshire Hotel in L.A. Tips: Don't let the cookies get too brown. They should still be very soft when removed from oven. And for those of you who didn't know: Nestles now makes vanilla milk chips along with their chocolate and butterscotch.

%%%

lafauss@aplcn.apl.jhu.edu (Laura Fausson)

WINKLER SUGAR COOKIES

=====

(makes approx. 8 dozen)

Ingredients:

3/4 lb butter
4 1/2 c sugar
5 eggs
5 c flour
1 tsp cream of tartar
1/2 tsp salt
1/2 tsp baking soda
1/2 tsp nutmeg
1 tsp vanilla
1 tsp lemon extract
1/2 tsp almond extract

Instructions:

Cream butter and sugar in a large mixing bowl.

Add eggs one at a time.

In a separate bowl, combine flour, cream of tartar, salt, baking soda and nutmeg.

Beat extracts into butter mixture and gradually incorporate flour mixture, blending thoroughly.

Place dough in greased bowl and refrigerate overnight.

Before baking, preheat oven to 350F.

Roll dough out on floured pastry cloth.

Cut with cookie cutters and bake on greased cookie sheets for 10-15 minutes until golden brown.

[illegible]mara

Christmas Cookies - Almond Bars & Praline Cookies

From: prkenne@lims01.lerc.nasa.gov (CAROL SHARP)

Date: **18 Nov 1993 07:58 EST**

Here are two of my family's favorites:

Almond Bars

Crust: 1 cup butter, 2 cups flour, 1/2 cup powdered sugar. Mix well and pat into even layer in a 9 x 13 pan. Bake crust at 350 degrees for 20 to 25 minutes.

Filling: 8 oz cream cheese, softened, 2 eggs, 1/2 cup sugar, 1 tsp almond extract. Beat together well and pour over crust while it is still hot. Bake 15 to 20 minutes (350 degrees). Cool.

Frosting: 1 1/2 cup powdered sugar, 1/4 cup butter, 1 1/2 tablespoon milk, 1 tsp almond extract. Whisk together and spread evenly on baked, cooled cookies. Cut into bars - makes 24 to 36 bars.

Praline Cookies

1 1/2 cup flour	1 1/2 cup brown sugar
1 1/2 tsp baking powder	1/2 tsp salt
2/3 cup solid shortening	1 tsp valilla
1 egg	1/2 cup chopped pecans

Brown Sugar Glaze:

2 Tablespoons butter	1/4 cup brown sugar
1 1/2 - 2 1/2 Tbsp milk	3/4 cup powdered sugar

Preheat oven to 350 degrees. In a large bowl, combine all ingredients except pecans and glaze. Blend at medium speed to form s stiff dough. Drop by teaspoonfuls onto ungreased cookie sheets. Bake 10 to 13 minutes until deep golden brown. Cool. Top each cookie with 1/2 tsp pecans. In small saucepan, melt butter, stir in brown sugar and milk. Add powdered sugar; blend to make a glazing consistency. Drizzle glase over pecans. Makes about 4 dozen cookies.

[amyl](#)

Ginger and Molasses Cookies

From: morrissey@stsci.edu (Mostly Harmless)

Date: Wed, 25 Aug 1993 01:26:19 GMT

3/4 cup soft shortening
1 cup brown sugar (packed)
1 egg
1/4 cup molasses
2 1/4 cups all-purpose flour (if using self-rising flour, omit salt
and reduce soda to 1 tsp.)
2 tsp baking soda
1/4 tsp salt
1/2 tsp ground cloves
1 tsp ground cinnamon
1 tsp ground ginger
granulated sugar

Mix shortening, brown sugar, egg, and molasses thoroughly. Measure flour by dipping method or by sifting. Blend all dry ingredients; stir into molasses mixture. Chill.

Heat oven to 375 F. Roll dough in 1 1/4 inch balls. Dip tops in sugar. Place balls, sugared side up, 3 inches apart on greased baking sheet. Sprinkle Each with 2 or 3 drops of water. Bake 10 to 12 minutes, or just until set but not hard. Makes 4 dozen.

[mara](#)

Gingerbread Cookies

From: **morrissey@stsci.edu (Mostly Harmless)**

Date: **Thu, 4 Nov 1993 15:35:01 GMT**

Here's my Grandma's recipe for gingerbread men (or should that be gingerbread people).

1 cup shortening
1 cup sugar
1 egg
1 cup molasses
2 Tbsp. vinegar
5 cups sifted all-purpose flour
1 1/2 tsp. baking soda
1/2 tsp. salt
2 to 3 tsp. ground ginger
1 tsp. ground cinnamon
1 tsp. ground cloves

Cream shortening and sugar. Beat in egg, molasses, and vinegar. Sift together dry ingredients and blend into creamed mixture.

Chill 3 hours.

Roll dough on lightly floured surface to 1/8 inch thick. Cut in shapes. Place 1 inch apart on cookie sheet. Bake at 375F for 5 to 6 minutes. Cool slightly on cookie sheet and then remove to rack.

Makes about 5 dozen.

Janet Morrissey
"Mostly Harmless"

morrissey@stsci.edu

[amyl](#)

Gingerbread Men

From: morrissey@stsci.edu (Mostly Harmless)

Date: Wed, 15 Sep 1993 22:56:35 GMT

Here's my Grandma's recipe for gingerbread men (or should that be gingerbread people).

- 1 cup shortening
- 1 cup sugar
- 1 egg
- 1 cup molasses
- 2 Tbsp. vinegar
- 5 cups sifted all-purpose flour
- 1 1/2 tsp. baking soda
- 1/2 tsp. salt
- 2 to 3 tsp. ground ginger
- 1 tsp. ground cinnamon
- 1 tsp. ground cloves

Cream shortening and sugar. Beat in egg, molasses, and vinegar. Sift together dry ingredients and blend into creamed mixture.

Chill 3 hours.

Roll dough on lightly floured surface to 1/8 inch thick. Cut in shapes.

Place 1 inch apart on cookie sheet. Bake at 375F for 5 to 6 minutes.

Cool slightly on cookie sheet and then remove to rack.

Makes about 5 dozen.

[amyl](#)

Killer Brownies

From: **Glorianne_Wong@notes.pw.com**

Date: **Thu, 11 Nov 93 08:32:26 PST**

(Real Name Fudgy Brownies)

3/4 Cup Brown Sugar
1/3 Cup Unsalted Butter
2 Tablespoons Water
1 Cup (6 oz) Chocolate Chips (I use Mint and it is Wonderful)
1 Teaspoon Vanilla
1 Teaspoon Instant Coffee
2 Eggs, Beaten
3/4 Cup Flour
1/4 Teaspoon Salt
1/4 Teaspoon Baking Soda
3/4 Cup Chopped Walnuts or Almonds or Pecans

Combine sugar, butter and water in large saucepan. Bring to just a boil and remove from heat. Add chocolate chips, vanilla and coffee. Stir until chocolate melts. Beat in eggs. In a large bowl, sift flour, salt, and baking soda. Add chocolate mix to the flour mixture. Add nuts (if you wish) and stir till blended. Pour into greased 8 inch square pan and bake at 325 for 55 minutes. Should look slightly underbaked. Makes 9 brownies (more or less).

Hint - I double the recipe and use a 9 x 13 pan and it is wonderful.
(Cafe Beaujolais Cookbook)

[amyl](#)

Lebkuchen

From: jenny@utopia.resntl.bhp.com.au (Jenny Hopkins)

Date: **Mon, 15 Nov 1993 00:34:12 +0000 (GMT)**

60g (2 oz) butter
2/3 cup golden syrup
1 3/4 cups plain flour
1 teaspoon bicarbonate of soda
1/2 teaspoon ground ginger
1/2 teaspoon cardamom
1/2 teaspoon cinnamon
1/2 teaspoon ground cloves
1/2 teaspoon cocoa
1 tablespoon milk
30g (1 oz) mixed peel
2 tablespoons plain flour, extra
raspberry jam
125g (4 oz) dark chocolate

Melt butter over low heat in medium-sized saucepan, add golden syrup, bring to boil, remove from heat; stand ten minutes. Add sifted dry ingredients, milk and finely chopped peel, stir with a wooden spoon until smooth, cover, stand at room temperature for 1 1/2 hours. Mixture will become thicker.

Turn the mixture onto surface which has been dusted with extra flour. Knead lightly, working in only enough of this flour until the mixture loses its stickiness.

Roll out to 8mm (about 1/2 in) thickness. Cut out with a heart shaped or any other cutter, about 5cm (2 in) diameter. Place on lightly greased oven trays.

Using the end of a wooden spoon, gently push indentation into centre of biscuit; don't push right through. Fill with about 1/2 teaspoon of jam. Bake in moderate oven 8 to 10 minutes or until golden. Leave on trays until completely cold.

Melt chocolate in top of double saucepan over simmering water. Spoon on to saucer for easier handling. Dip bases of biscuits into chocolate; smooth excess chocolate off with a knife. Place jam-side down on foil lined trays, refrigerate until chocolate is firm.

Makes about 40. (Source: The Big Book of Beautiful Biscuits)

[amyl](#)

Lemon Bar Cookies

From: Kathleen WILLIAMS@WSUVM1.CSC.WSU.EDU

Date: Sat, 02 Oct 93 14:27:28 PDT

Crust: 1 c. soft butter
1/2 c. powdered sugar
2 c. flour
dash of salt

Combine ingredients and mix well. Press mixture in 9 x 13-inch greased pan. Bake at 350 F for 15 minutes or until lightly browned.

Filling: 4 eggs, beaten
1/4 c. flour
2 c. granulated sugar
6 T. lemon juice (FRESH!!)
grated rind of 2 lemons

Combine flour and sugar; mix in beaten eggs, lemon juice and rind. Pour onto slightly cooled crust. Bake at 350 F for 25 minutes or until filling is set. Cool and sprinkle with powdered sugar.

[amyl](#)

Lunchbox Cookies

From: sharon@comlab.oxford.ac.uk (Sharon Curtis)

Date: **Wed, 27 Oct 1993 19:22:33 GMT**

Ingredients (stick to one set of measurements):

75g	3 oz	6 tbsp	butter
65g	2 1/2 oz	1/3 cup	dark brown sugar
100g	4 oz	1/2 cup	caster (granulated) sugar
1tsp	1tsp	1tsp	vanilla essence (extract)
1	1	1	egg
175g	6 oz	1 1/2 cups	plain (all purpose) flour
1/2 tsp	1/2 tsp	1/2 tsp	baking powder
1/2 tsp	1/2 tsp	1/2 tsp	bicarbonate of (baking) soda
1/2 tsp	1/2 tsp	1/2 tsp	salt
1/2 tsp	1/2 tsp	1/2 tsp	ground ginger
1/2 tsp	1/2 tsp	1/2 tsp	ground cinnamon
175g	6 oz	2 cups	rolled oats
50g	2 oz	2 1/2 tbsp	marmalade
100g	4 oz	2/3 cup	raisins

Method:

Cream the butter with the sugars until light and fluffy. Beat in the vanilla and egg. Sift the flour with the baking powder, soda, salt and spices and fold into the creamed mixture with the oats, marmalade and raisins. Drop in teaspoon onto greased baking sheets. Bake in a preheated moderately hot oven (190C/375F/GM5) for about 15 mins.

Makes about 36.

[amyl](#)

Oatmeal Cranberry Cookies

From: swelch@nas.nasa.gov (Shaun M. Welch)

Date: Wed, 22 Sep 1993 22:04:42 GMT

From Martha Stewart's "Living" Magazine.

1/2 lb unsalted butter (2 sticks)
1 1/4 cups brown sugar
1/2 cup granulated sugar
2 large eggs
2 teaspoons vanilla extract
2 tablespoons milk
2 cups rolled oats
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon cinnamon
1 teaspoon salt
2 cups dried cranberries

Cream butter and sugars until fluffy, beat in eggs, vanilla and milk.

In a separate bowl, combine oats, flour, baking soda, cinnamon, salt.

Add dry ingredients to butter mixture and stir until combined.

Stir in cranberries.

Divide dough in half, roll into a log about 1 1/2 inches in diameter. Refrigerate until firm.

Heat oven to 350, slice logs into cookies, bake on parchment lined cookie sheets leaving 1 1/2 inches between cookies.

Bake for 12 to 14 minutes or until golden brown.

Cool on a wire rack.

[amyl](#)

Orange-Ginger Cookies

From: arielle@bonkers.taronga.com (Stephanie da Silva)

Date: Mon, 20 Mar 1995 08:09:29 GMT

1 cup butter
2/3 cup sugar
1 egg yolk
1 tablespoon grated orange peel
1 1/2 teaspoons ground ginger
1 teaspoon vanilla
1/4 teaspoon salt
2 1/2 cups flour

Combine butter, sugar, egg yolk, orange peel, ginger, vanilla and salt, mix well. Stir in flour to form a dough. Fill cookie press with dough. Press into desired shapes on ungreased cookie sheets; decorate as desired. Bake in a preheated 400F oven for 10 minutes, until set but not brown. Makes about 5 dozen.

[amyl](#)

Peanut Blossoms

From: smorris@stat.ufl.edu (Stephanie Morris)

Date: 10 Aug 93 14:09:40

Recipe for Peanut Blossoms from "Award Winning Recipes" Cookbook
(makes about 4 dozen cookies)

1 3/4 cups All Purpose or Unbleached Flour
1/2 cup granulated sugar
1/2 cup packed brown sugar
1 tsp baking soda
1/2 tsp salt
1/2 cup shortening
1/2 cup peanut butter
2 tbsp milk
1 tsp vanilla extract
1 egg
Granulated sugar
48 Hershey Kisses, unwrapped

Preheat oven to 375 degrees Fahrenheit. Combine the flour, the 1/2 cup granulated sugar, the brown sugar, baking soda, salt, shortening, peanut butter, milk, vanilla, and egg in a large bowl at a low speed until a stiff dough forms. Shape into 1-inch balls; roll each ball in granulated sugar. Place the balls 2 inches apart on ungreased cookie sheets. Bake for 10 to 12 minutes or until golden brown. Remove the cookie sheets from the oven and immediately top each cookie with a chocolate kiss, pressing down firmly so the cookie cracks around the edge. Remove the cookies to wire racks to cool.

[mara](#)

Peanut Butter Cookies

From: morrissey@stsci.edu (Mostly Harmless)

Date: Thu, 15 Jul 1993 16:58:07 GMT

1/2 cup shortening (I use half butter)
1/2 cup peanut butter
1/2 cup sugar
1/2 cup brown sugar
1 extra-large egg
1 1/4 cups sifted flour
2/4 tsp baking soda
1/2 tsp baking powder
1/4 tsp salt

Cream shortening and peanut butter until blended; gradually add sugars; beat until fluffy.

Agg egg and beat thoroughly.

Sift remaining ingredients together; divide in half and add to creamed mixture, one at a time, mixing till well blended after each addition.

Shape dough into 1 1/4-inch balls and place 3 inches apart on lightly greased cookie sheets.

Flatten with fork making criss-cross pattern, or use cookie stamps.

Bake at 375F for about 10 minutes.

(makes about 3 dozen)

[mara](#)

Peanut Butter Kisses

From: morrissey@stsci.edu (Mostly Harmless)

Date: Fri, 27 Aug 1993 02:12:20 GMT

1 3/4 cup flour	1/2 cup shortening
1 tsp. baking soda	1/2 cup peanut butter
1/2 tsp. salt	1 egg
1/2 cup sugar	1 tsp vanilla
1/2 cup firm packed brown sugar	2 Tbsp. milk
	chocolate kisses

Cream together shortening, sugars, and peanut butter.

Add egg, milk, and vanilla.

Sift together flour, baking soda, and salt and gradually add to creamed mixture.

Blend at low speed until well mixed.

Shape dough into balls by teaspoonfuls and roll in sugar.

Bake at 375 F for 10-12 minutes.

Remove from oven.

Immediately top each cookie with a kiss, pressing down firmly so cookie cracks around the edges.

Carefully remove to rack to cool.

[mara](#)

Persimmon Cookies

From: Kathleen WILLIAMS@WSUVM1.CSC.WSU.EDU

Date: Sat, 02 Oct 93 14:28:15 PDT

1 c. sugar
1/2 c. shortening (butter or margarine work too)
1 egg
1 c. persimmon pulp mixed with 1 t. baking soda
1/2 t. each cinnamon, nutmeg, and allspice
1 c. chopped dates or raisins
1 c. chopped nuts (walnuts are good)
1-3/4 to 2 c. flour (depending on how soft you want the cookies)
1 t. baking powder
1/2 t. salt

Cream shortening and sugar; add egg and mix well. Add persimmon pulp (it will be gelatinous with the soda mixed in) and dry ingredients. Fold together. Add dates and nuts last. Drop onto greased cookie sheet from spoon.

Bake at 350 F for about 10 to 12 minutes--til they are as you like them. Cool (ha!) and enjoy!!

[amyl](#)

Shortbread : COLLECTION

From: r.gagnaux@chnet.ch (Rene Gagnaux)

Date: **Thu, 11 Nov 1993 11:00:00 +0100**

I like Scotland ! Here two special shortbread recipes.

For the first one, it's a nice story about the origin of these curiously-named shortbread biscuits:

- some say the name was derived from the french "petites gatelles", meaning little cakes
- others that its origin lies in the shape of the biscuit which is a replica of the Elizabethan full gored skirt
- third possibility: it was the clever invention of a cook after years of broken tips to triangular shaped biscuits :-)

MMMMM----- Recipe via Meal-Master (tm) v7.07

Title: Petticoat tails

Categories: Cookies

Servings: 1

350 g Plain flour (12 oz)
170 g Butter (6 oz)
50 g Granulated sugar (2 oz)
4 tb Milk

Sift the flour into a bowl and stir in the sugar. Gently heat the butter and milk together and as soon as the butter has melted stir the liquid into the flour to make a soft but not sticky dough.

Turn it onto a floured surface and kneat it lightly. Divide the dough in half then roll the halves out directly onto a baking tray into 9-inch rounds using a large plate as a guide. Flute the edges.

Cut out a 2-inch circle from the centre but leave it in place. Divide the outer ring into eight, keeping the inner circle whole. Sprinkle with granulated sugar and bake at 180 oC (350 oF) for about 30 minutes or until golden brown and crisp.

From: Janet Warren, A feast of Scotland, 1990, ISBN 1-85051-112-8

MMMMM

Now the other one:

MMMMM----- Recipe via Meal-Master (tm) v7.07

Title: Chocolate toffee shortbread (Millionaire's shortbread !!)

Categories: Cookies

Servings: 1

MMMMM-----SHORTBREAD-----

175 g Butter (6 oz)
 175 g Granulated sugar (6 oz)
 225 g Plain flour (8 oz)
 60 g Cornflour (cornstarch) (2oz)
 1 ts Baking powder

MMMMM-----CARAMEL-----

175 g Granulated sugar (6 oz)
 175 g Butter (6 oz)
 450 g Condensed milk (15 oz)
 1 tb Syrup
 Few drops of vanilla extract

MMMMM-----TO FINISH-----

175 g Dark plain (semisweet)
 -- chocolate

a) Shortbread

Cream together the butter and sugar, beating very well. Sift together the flour, cornflour and baking powder and beat into the butter and sugar.

Spread the mixture in a 30 cm (12 in) long baking tin, about 4 to 5 cm (1 to 2 in) deep and smooth even. Bake in a preheated oven, 180 oC (350 oF) for 20 minutes (or until golden brown). Take the tin out of the oven and set aside to cool for 10 minutes while you make the caramel.

b) Caramel

Put all the ingredients for the caramel - except the vanilla - into a saucepan. Over a moderate heat, stir until the butter has melted and the sugar dissolved completely. Then bring the mixture to the boil and boil for 5 to 7 minutes.

Take the pan off the heat, stir in the vanilla and continue stirring for 2-3 minutes to cool it slightly. Then pour it over the shortbread.

Leave to cool completely.

To finish, melt the chocolate over hot water (no overheat !!) and pour it over the caramel layer.

When it is cool, mark into squares with a sharp knife (makes 12 - 16).

Store in airtight container.

From: Claire Macdonald, Lady Macdonald's Scotland, Bulfinch, 1990, ISBN
0-8212-1809-3

[amyl](#)

Snickerdoodles

From: akhurshe@pearl.tufts.edu

Date: Sat, 25 Sep 1993 17:33:28 GMT

I noticed someone requested snickerdoodles, so i'll post 'em again:

1 cup shortening

1 1/2 cups sugar

2 eggs

 mix these first three ingredients thoroughly

sift together:

2 3/4 cups flour

2 tsp cream of tartar

1 tsp soda

1/4 tsp salt

stir the two mixtures together. roll into balls the size of walnuts. dip into a mixture of equal parts sugar and cinnamon. place two inches apart on a lightly greased baking sheet. bake until lightly browned but still soft (8 - 10 minutes) at 400 degrees.

makes 3 dozen cookies

[amyl](#)

Sugar and Spice Cut Out Cookies

From: hammond@odin.scd.ucar.edu (Steve Hammond)

Date: Tue, 12 Oct 1993 20:19:11 GMT

These cookies are pretty easy to make and don't take much time to cook. They are perfect for decorating at holiday time or just plain all year round.

This recipe makes *LOTS* of cookies. There are two steps to the process. First, make a basic cookie mix. This will keep for a long time in the refrigerator. The cookies are made by taking 4 cups of the mix at a time and adding spices and eggs.

This recipe came off the side of a Domino sugar bag. When I was a child, Mom always used to to make these cutout cookies before Christmas and then we would frost them with my Grandmothers.

- Steve

(cookie mix) Dry ingredients

	Full Batch	Half Batch
All Purpose Flour	10 cups	5 cups
Granulated Sugar	7.5 cups	3.75 cups
Baking Powder	4 Tbs	2Tbs
Salt	4.5 tsp	2.25 tsp
Shortening, Margarine, or Butter	3.5 cups	1.5 cups plus 2Tbs
Yield:	21 cups	about 10 cups

- Don't use unbleached, cake, or self-rising flour
- If you choose margarine, don't use whipped or soft type
- If you choose butter, use regular salted butter only
- Have all ingredients at room temp.

1. Mix flour, sugar, salt, and baking powder together until well blended.
2. Add margarine, butter, or shortening. Use hands and work into dry ingredients until mixture resembles coarse cornmeal.

(I usually use a pastry knife to blend the butter)

3. Store in air tight container in refrigerator until ready to use.
4. To use have it at room temp.

Cookies

- 4 cups of cookie mix above
- 1 tsp cinnamon
- 1 tsp nutmeg
- 1/2 tsp allspice
- 1/2 tsp ground cloves
- 1 TBS white vinegar
- 1 large egg beaten

Blend mix, spices, vinegar, and egg together thoroughly. If too soft to roll out, shape on wax paper into an oval about 1/2 inch thick. Slip into plastic bag, close tightly, and chill for an hour. (If chilled longer, remove from refrigerator 1/2 hour before rolling.) Roll 1/2 of the dough at a time. Roll dough out 1/8 of an inch thick. Cut desired shapes and transfer to greased baking sheets. Bake at 375 for about 6 minutes. Do NOT brown. Cool one minute and then remove to rack. Store airtight.

Eat plain or decorate with frosting, candies, sprinkles, etc.

Yield: 80-100 cookies depending on cutter size.

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Turtle Brownies

From: cynthia@tv.wkar.msu.edu (Cynthia Hill-Swanson)

Date: Mon, 20 Sep 1993 15:49:10 GMT

I thought that I had lost this recipe forever but, recently found it in a book loaned to me by a co-worker. There was a girl in my dorm in college whose grandmother used to bake these occasionally and boy were they good. I've made them also. I warn you -- these brownies are very, very rich. They're great on cold winter days -- or any day!

1 box German chocolate cake mix
2/3 cup evaporated milk, divided
1 6-ounce package semi-sweet chocolate chips
1/2 cup coarsely chopped walnuts
1 bag caramels
3/4 cup melted butter

Combine dry cake mix with 1/3 cup evaporated milk. Press half of mixture into greased 9x13-inch pan. Bake at 350 degrees for 5 minutes. Unwrap caramels and melt with remaining 1/3 evaporated milk. Sprinkle chocolate chips over partially-baked brownie base. (You don't have to let this partially-baked brownie base cool before adding chocolate chips.) Sprinkle on walnuts. Pour caramel mixture over top. Pat reserved cake mixture into flat pieces with your hands. Lay randomly on top of caramel. Bake at 350 degrees 20-25 minutes. Let cool, cut and enjoy!

[amyl](#)

Willow's Sour Cherry Bars

From: Kathleen Williams

Date: Tue, 13 Jul 93 09:51:50 PDT

[This recipe comes from a local caterer in the Wenatchee area.]

CRUST: 1 1/2 c. flour
1/2 c. cold butter
5 Tb. powdered sugar

Mix together well, either in a food processor or by cutting in by hand. Don't get the crust mixture too warm or it will be sticky and hard to handle. Pat into a 9 x 13-inch pan. Bake for 15 minutes at 350 F.

FILLING: 3 eggs
1 c. sugar
1 c. brown sugar
1 t. baking powder
1/2 c. flour

If using a food processor pour into work bowl and process until well mixed. Then add 3 cups pitted sour cherries and chop up by bursts of the on/off switch. Don't chop too finely or the fruit will lose its identity. If using a mixer or by hand, mix the ingredients except fruit. Chop the fruit and add to mixture.

Pour over the partially baked crust and bake for another 45 minutes.

Variations: Rhubarb, apricots, peaches, plums, etc. are all equally delightful. If using berries, be careful to leave fruit intact.

[mara](#)